



INDIA HICKS AN ENTERTAINING STORY

FOREWORD BY BROOKE SHIELDS

RIZZOLI
NEW YORK



HONEY MUSTARD SAUSAGES

Serves 6

Ingredients

- 1 lb. (454 g) British bangers (or any pork sausages)
- 3 tbsp. grainy mustard
- 2 tbsp. runny honey

Directions

1. Preheat the oven to 375°F (190°C).
2. Place the sausages in an ovenproof dish and bake 30 minutes until browned.
3. Mix the mustard and honey together in a bowl.
4. Remove the sausages from the oven and cut them into bite-size pieces, leaving them in the dish.
5. Pour the mustard-honey mixture over the sausages and put the pan back in the oven to cook another 10 minutes until the mixture has gone lovely and gooey.

PREVIOUS PAGES, LEFT: Scenes from picnicking on David's slipper launch one summer afternoon and later during the Henley Royal Regatta. Which explains why Amory is dressed in a suit looking very James Bond. PREVIOUS PAGES, RIGHT: I can't cook anything sensible that would sustain a human being, but I can bake a cake, especially when using different-sized tins and lots of cream and fruit. OPPOSITE: Our picnic basket followed us out to the Bahamas from England, updated slightly with bamboo knives and forks. Beware of After Eights on a tropical beach. FOLLOWING PAGES: The ploughman's lunch is typically wrapped in a tea towel and also traditionally involves Granny Smith apples, chunky bread, eggs, Branston pickle, and disgusting real pickles that make your breath stink for a long time afterward.