

Baked BBQ Sausages: A Sweet, Smoky, and Easy Dinner Idea

savory, juicy sausages coated in a smoky, sweet BBQ glaze



OVEN
400°F

TIME
5 min

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INGREDIENTS

- 1 ½ pounds sausages (pork, beef, chicken, or bratwurst)
- 1 cup BBQ sauce (your favorite brand or homemade)
- 1 tablespoon honey (or brown sugar, for extra sweetness)
- 1 teaspoon Dijon mustard (adds a little tang)
- 1 teaspoon Worcestershire sauce (for depth of flavor)
- ½ teaspoon garlic powder
- ½ teaspoon smoked paprika (optional, for extra smokiness)
- 1 tablespoon olive oil (for greasing the baking dish)
- Fresh parsley or green onions (for garnish, optional)

How to Make Baked BBQ Sausages:

1. Preheat the Oven:
2. Arrange the Sausages:
3. Make the BBQ Glaze:
4. Coat and Bake:

Brush half of the BBQ glaze over the sausages.

Bake for 15 minutes, then flip the sausages and brush with the remaining sauce.

Bake for another 10 minutes, or until the sausages are fully cooked and caramelized.

5. Serve and Enjoy:

Remove from the oven and let them rest for 5 minutes before serving.

Garnish with fresh parsley or green onions, and enjoy with your favorite sides!

My Best Tips for Perfect Baked BBQ Sausages:

Use quality sausages - Pork, beef, chicken, or even plant-based sausages all work great.

Line your pan with foil or parchment paper - Makes cleanup easier!

Broil for extra caramelization - If you want a crispier glaze, broil for 2-3 minutes at the end.

Try different BBQ flavors - Spicy, smoky, or tangy BBQ sauces all work well!

What to Serve with Baked BBQ Sausages:

Mashed potatoes or baked potatoes - A hearty side for a full meal.

Grilled corn or roasted vegetables - Adds a smoky, sweet contrast.

Mac and cheese - A creamy, comforting pairing.

Coleslaw or fresh salad - Balances the richness with a refreshing crunch.

Inside a bun - Make BBQ sausage sandwiches with pickles and onions!

FAQs:

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 400°F (200°C). Lightly grease a baking dish or sheet pan with olive oil.
- 2.** Arrange the Sausages: Place the sausages in a single layer in the prepared baking dish, ensuring they are not overcrowded.
- 3.** Make the BBQ Glaze: In a small bowl, whisk together the BBQ sauce, honey, Dijon mustard, Worcestershire sauce, garlic powder, and smoked paprika.
- 4.** Coat and Bake: Brush half of the BBQ glaze over the sausages.
- 5.** Bake for 15 minutes, then flip the sausages and brush with the remaining sauce.
- 6.** Bake for another 10 minutes, or until the sausages are fully cooked and caramelized.
- 7.** Serve and Enjoy: Remove from the oven and let them rest for 5 minutes before serving.
- 8.** Garnish with fresh parsley or green onions, and enjoy with your favorite sides!
- 9.** My Best Tips for Perfect Baked BBQ Sausages: Use quality sausages - Pork, beef, chicken, or even plant-based sausages all work great.
- 10.** Line your pan with foil or parchment paper - Makes cleanup easier!
- 11.** Broil for extra caramelization - If you want a crispier glaze, broil for 2-3 minutes at the end.
- 12.** Try different BBQ flavors - Spicy, smoky, or tangy BBQ sauces all work well!
- 13.** What to Serve with Baked BBQ Sausages: These sausages pair perfectly with:

14. Mashed potatoes or baked potatoes - A hearty side for a full meal.
15. Grilled corn or roasted vegetables - Adds a smoky, sweet contrast.
16. Mac and cheese - A creamy, comforting pairing.
17. Coleslaw or fresh salad - Balances the richness with a refreshing crunch.
18. Inside a bun - Make BBQ sausage sandwiches with pickles and onions!
19. FAQs: Can I make this dish ahead of time? Yes! You can marinate the sausages in the BBQ glaze for up to 24 hours before baking for even deeper flavor.
20. Can I cook these sausages on the grill instead? Absolutely! Grill over medium heat for about 12-15 minutes, brushing with BBQ sauce as they cook.
21. How do I store leftovers? Store in an airtight container in the fridge for up to 3 days. Reheat in the oven at 350°F for 10 minutes.
22. These : Baked BBQ Sausages are juicy, flavorful, and incredibly easy to make, making them the perfect dish for weeknight dinners, game day, or summer cookouts. Whether you serve them as a main dish, inside a bun, or alongside your favorite sides, they're sure to be a crowd-pleaser.
23. Give them a try and let me know how they turn out!

More recipes: [ChefManiac.com](https://chefmaniac.com)

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