**Introduction:** How to cook Air Fryer sausage with a crisp skin.

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| Serves: 2 | Prep: 2 mins | Cook: 15 mins |

**Ingredients:**

* Four small to medium sized sausages.

**Instructions:**

1. To reduce the amount of cleaning up after cooking in the air fryer, cut a length of baking paper big enough to cover the base of the air fryer basket and about an inch up the sides. Scrunch it up, then place inside the basket and spread out to cover the base and sides. Remove and set aside.
2. Preheat air fryer to 190°C.
3. Remove basket and line with the baking paper, then place sausages in single layer in basket.
4. Return basket to air fryer and cook sausages for 7 minutes (9 minutes if sausages are fat ones). Using tongs, flip sausages, then cook for a further 7 minutes (9 minutes if fat ones), until golden brown.

**Tips:**

* **Don’t pierce the sausage skins as t**hey hold in the juices to keep the sausages moist.
* **Some sausages are high in fat and may drip fat causing a little smoke.** If this happens, put half a cup of water in the bottom of the basket before frying that type of sausage.
* Air fryers, like any other kitchen appliance, may differ slightly in make, model and size, so keep an eye on what you are cooking for the first couple of times and adjust the temperature and cooking time accordingly.