



JERNEJ KITCHEN

SAUSAGE KABOBS

Sausage Kabobs are a quick and simple summer recipe that is beginner-friendly and perfect for making on the stovetop or the grill.

MAKES	8	KABOBS
PREPARATION:	15	MINUTES
COOK:	10	MINUTES
TOTAL TIME:	25	MINUTES

SAUSAGE KABOBS

2 smokey sausages (Z'dežele)

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1 yellow bell pepper

1 red bell pepper

1 green bell pepper

1 onion

1/4 tsp paprika powder

1/4 tsp oregano

1/4 tsp caraway powder

1/2 tsp garlic powder

1/2 tsp salt

1/4 tsp black pepper

1 tsp olive oil

PREPARATION

Cut the sausages into large, 3 cm or 1-inch chunks. Add to a bowl. Clean the bell peppers, remove the seeds, and cut them into large slices. Add to the sausages. Peel the onion, cut it into large pieces, and add to the sausages. Season with paprika powder, oregano, caraway powder, garlic powder, salt and pepper. Drizzle with olive oil and toss to combine.

PREPARE THE SKEWERS

Prepare eight skewers. If you are using wooden skewers, cover them with water in a shallow pan to soak them for 10 minutes. Thread the meat and vegetables onto metal or wooden skewers.

BAKE

Heat your gas grill or fire up the grill to get the grill temperature to about 250 °C or 480 °F. Or use a grill pan and cook the skewers on your stove. Cook for 6 - 8 minutes, turning them regularly to achieve an even golden exterior. Serve with your favorite side dish.

TOOLS AND EQUIPEMENT Sponsored

cutting board

kitchen knife

bowl

wooden or metal skewers

grill pan or grill