



Sausage Veggie Kabobs | Colorful Grilled Skewers

directions

1. Pre-heat oven broiler or grill.
2. Place small new potatoes in a pan of salted water and cook over medium high heat for about 10 minutes. They should be slightly softened but still firm. Drain and cut potatoes in half if needed.
3. Meanwhile if using wooden skewers, place them in water to soak for a few minutes before threading veggies and sausages onto them. This keeps wooden skewers from burning up during cooking process. If using metal skewers skip this part.
4. Place sausage link pieces into a skillet over medium high heat and sprinkle with garlic powder. Cook until browned. Remove from heat and drain on paper towels. Let links cool slightly.
5. Thread sausage link halves onto skewers, alternating with vegetables using 4 sausage halves on each skewer.
6. Brush generously with soy sauce and olive oil.
7. Cook under oven broiler or on grill until sausage & veggie kabobs are cooked to your liking.

4 - 6 <i>servings</i>	10 - 12min <i>prep time</i>	20 min <i>cook time</i>
ingredients 12 Swaggerty's Farm Premium Sausage Links, each cut in half to make 24 half pieces Garlic Powder Vegetables pre-cut into bite size pieces - cherry tomatoes, bell peppers, onions, mushrooms, zucchini squash, small new potatoes par-boiled Soy Sauce Olive oil		

To Serve

Serve with additional soy sauce to dip if desired.

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