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# Portuguese Sausage Kabobs

## Description

Not everyone knows that Portuguese sausage is great on the grill! Chef Michi learned this when a friend threw a whole sausage onto her grill, and after slicing it up and taking a bite she's been a fan ever since! Also being a fan of grilled vegetables, this recipe came as a natural and delicious addition for any BBQ gathering.

Total time: 25 min Yield: 8 servings

## Ingredients

1/4 cup canola oil  
salt (to taste)  
fresh ground black pepper (to taste)  
smoked paprika  
1 1/2 tsp garlic granules or fresh minced garlic  
1 red bell pepper (seeded, cut into 2" pieces)  
1 green bell pepper (seeded, cut into 2" pieces)  
1 clamshell of white or baby Bella mushrooms (whole or cut in half if very large)  
1 red onion (cut into 2" pieces)  
1 large Portuguese sausage (cut into 1/2" thick rounds)  
bamboo skewers (soaked in water for 30 minutes)

Prep Time: 20 min Cooking Time: 5 min Total Time: 25 min

## Instructions

In a large bowl, create your marinade by combining the canola oil, salt, black pepper, paprika and garlic granules and thoroughly stir or whisk the ingredients until well blended. Add the bell peppers, mushrooms and red onion and toss to coat the veggies.

Make your kabobs by alternating one or two veggies, then a slice of sausage, and so on. Cook over a very hot grill to sear everything quickly and allow for the veggies to maintain a bit of crunch and to get the sausage nicely seared. The result is a colorful and flavorful kabob that needs just a few minutes on a hot grill and is ready to eat in no time!

## Recipe brought to you by:

Chef Michi Holland