

SAUSAGE & 'TATER SKEWERS



Ingredients

Wooden skewers

Olives

Leftover, or fresh, foil-roasted potatoes

Sausage (I used breakfast sausage, but any kind would be great), cut into chunks

Easily skewered veggies, such as red bell pepper, onion, and zucchini

Salt and pepper

Olive oil

Condiments for serving

THE IDEA FOR THIS DISH CAME TO ME AFTER I MADE SOME KEBABS FOR A WEDDING I CATERED. I HAD DOZENS OF SKEWERS ROLLING AROUND IN MY CAR, AND I KEPT STABBING MYSELF ON THEM, SO I WANTED TO USE THEM UP! THIS IS HOW NEW RECIPES ARE BORN!

Directions

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1. Thread the different items onto the skewers, in patterns that look pleasing to your eye. I like to start and end with green olives, because they're grippy and hold all of the other items in place. My skewers went: olive, sausage chunk, onion, potato, onion, sausage chunk, potato, olive.

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2. Season the skewered food with salt and pepper, and any other spices you'd like.

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WANT AN EGG WITH THAT? I THREW A COUPLE OF EGGS ON THE GRATE WHILE I WAS COOKING, TURNED THEM REGULARLY, AND TOOK THEM OFF WHEN THEY WERE HOT ON ALL SIDES (AFTER 10-12 MINUTES). THEY PEELED MORE NICELY THAN I HAD IMAGINED THEY WOULD, AND REALLY ROUNDED OUT SKEWERS.

Directions (cont.)

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- 3. Brush the grate/grill with oil, to keep the ingredients from sticking.
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- 4. Grill the skewers until the meat is done. Getting a little color on the meat and veggies is ideal, but not required.
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- 5. Serve with any condiments you'd like: pesto, ketchup, mayo, chimichurri, barbecue sauce, you name it!

