

## Dan Ralston's Kitchen

### Italian Sausage Shishkabobs

Serves 4-6

- 1 package sweet or hot Italian sausage (approx. 8 4" links)
- 1 large sweet red bell pepper
- 1 large green bell pepper
- 2 medium onions
- 1 cup prepared Italian style salad dressing (Wishbone or Good Seasons vinaigrettes e.g.)
- 4-6 bamboo skewers

This recipe is a variation of one our good friends Trish and Dan McGee did one night at San Onofre beach. It is a super summer entertainment entre` because most of the preparation is done ahead of time, meat and vegetables are cooked together, it is inexpensive, the cooking is outside and informal, and, most of all, it is delicious.

With a fork poke the skins of the sausages two or three times. In the microwave or skillet cook the sausages in enough water to come half way up the sides until the pinkness is gone and the sausages are firm to the touch. Drain on paper towels. Cut the sausages into 1" links. Cut the red and green peppers into 1" square pieces. Quarter the onions then cut each quarter in half. Beginning and ending with sausage pieces, stick on skewers alternating the sausages with green peppers, red peppers, and onion. Place the completed skewers in a shallow pan and liberally brush with the vinaigrette (if the kabobs are prepared more than an hour before cooking, refrigerate until about 1/2 hour until grill is ready).

Grill over medium charcoal until sausage is well browned, brushing occasionally with the vinaigrette. Serve immediately. Usually we accompany the kabobs with crusty French bread, a romaine salad and hardy (cheap) red wine.