



Italian Sausage, Pepper & Onion Kabobs

Prep: 35 minutes

Grill: 20 minutes • Serves: 6

- 2 pounds Italian sausage links, cut into 2-inch pieces
- 1 package (16 ounces) whole white mushrooms, stems removed
- 2 green bell peppers, each cut into 1½-inch pieces
- 1 large onion, cut into 1½-inch pieces
- 1½ cups Italian dressing
- 12 (10-inch) metal or bamboo skewers
- ¾ cup mayonnaise
- ⅓ cup refrigerated basil pesto
- ½ teaspoon salt
- ½ teaspoon ground black pepper

1. Prepare outdoor grill with half for direct grilling over medium-high heat and half for indirect grilling. Place sausage in large zip-top plastic bag. Place mushrooms, bell peppers and onion in separate large zip-top plastic bag. Pour ½ cup dressing into each bag; seal bags, pressing out excess air. Refrigerate 15 minutes.

2. Meanwhile, soak skewers (if using bamboo) in water 15 minutes. In small bowl, whisk mayonnaise and pesto until combined. Cover and refrigerate until ready to serve. Makes about 1 cup.

3. Remove sausage and vegetables from marinade; discard marinade. Alternately thread sausage, mushrooms, bell peppers and onion onto skewers. Sprinkle kabobs with salt and pepper. Place kabobs on hot grill rack over direct heat; cook, uncovered, 8 minutes, rotating kabobs a quarter turn every 2 minutes.

4. Transfer kabobs to indirect heat; cook, covered, 12 to 16 minutes longer or until internal temperature of sausage reaches 160°, basting occasionally with remaining ½ cup dressing and rotating kabobs a quarter turn every 3 to 4 minutes. Serve kabobs with mayonnaise mixture.

Approximate nutritional values per serving:

*768 Calories, 73g Fat (33g Saturated), 95mg Cholesterol,
1718mg Sodium, 23g Carbohydrates, 2g Fiber, 22g Protein*