

Italian Sausage Peppers Onions Kabobs

Made with Mama Organic Italian Seasoning

This is one of Mama's favorite quick and easy barbecue treats for family and friend gatherings.

Ingredients:

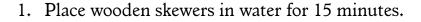
- ☐ 1 pound Italian hot or sweet sausage links, cut in 1-inch pieces
- ☐ 1 large red (or yellow) bell pepper, cut in 1-inch pieces.
- ☐ 1 large green bell pepper, cut in 1-inch pieces
- ☐ 1 large red onion, cut in 1-inch pieces
- ☐ 4 tablespoons extra virgin olive oil
- ☐ 2 teaspoons <u>Mama Patierno's</u> Organic Italian Seasoning
- ☐ 1 teaspoon garlic powder
- ☐ 1 teaspoon garlic salt or if not



available kosher salt

- ☐ 1 teaspoon black pepper
- 1 cup Mama's Italian tomato sauce (see recipe),
- Wooden skewers

How to make



- 2. Fire up the grill.
- 3. On each skew add the green pepper, followed by the sausage, then onion, red pepper and green pepper and repeat ending with the green pepper.



How to make ~ Continued .

- 4. Brush olive oil on each kabob and add Mama's Italian Seasoning to each kabob.
- 5. Add garlic powder, garlic salt or kosher salt and black pepper to each kabob.
- 6. Place on grill and cook for 5 minutes on each side.
- 7. With a brush add the tomato sauce a few minutes before you remove from the gill. Make sure the meat temperature is at least 160 F degrees or 71 C before removing from grill.

Other optional enhancements:

- 1. Add parmesan to each kabob after removing from grill but before serving.
- 2. Offer additional tomato sauce for dipping.

