



Holmes Smokehouse Sausage Kabobs

INGREDIENTS

- 1 12oz Holmes Smokehouse Rope Sausage (Garlic, Original or Jalapeno)
- 1 Onion cut into chunks
- 2 red or green peppers cut into chunks
- 1 12 oz package of whole mushrooms
- 1 package of cherry tomatoes
- 1 fresh pineapple cut into chunks. (can of pineapple chunks can also be used)
- Favorite Teriyaki sauce
- 5-7 wooden skewers soaked in water

1. Cut Holmes Smokehouse links into 1.5 inches pieces.
2. Assemble all items alternating until each skewer is full.
3. Place on medium heat grill until the Holmes Smokehouse Sausage is hot and vegetables are cooked turning at least twice. (5-7 minutes each side).
4. Baste with teriyaki sauce before turning the skewers each time.
5. Remove and serve.