

Grilled Turkey Sausage Kabobs

Savannah · 30/09/2024

**Prep Time**

50 mins

Difficult

Medium

Servings

10

Description

We love SOPP sausage onions potatoes and peppers all fried up in one pan Its delicious This a a summertime take on this onedish staple Instead of panfrying it you skewer it and grill Drizzle with more olive oil salt and pepper after grilling if desired

Ingredients

- - 1 pound new potatoes
- halved - 1 tablespoon water - 2 pounds smoked turkey sausage - 3 medium onions - 1 medium green bell pepper - 1 medium red bell pepper - 1 medium yellow bell pepper - 10 metal skewers - 2 tablespoons olive oil
- or as needed - 1 pinch salt and ground black pepper to taste

Instructions

1. Preheat an outdoor grill for medium heat and lightly oil the grate. Place potatoes into a microwave-safe bowl with water
2. cover
3. and cook on high power until tender
4. about 8 minutes. Cut each smoked sausage rope into 5 pieces. Chop each onion and bell pepper into 10 chunks. Separate the onion chunks in half. Thread onion
5. potato
6. sausage
7. 3 bell peppers
8. sausage
9. potato
10. and onion onto a metal skewer
11. in that order. Repeat with remaining skewers. Add remaining potatoes to each skewer. Place kabobs on a plate and drizzle generously with olive oil and season with salt and pepper. Cook kabobs on the preheated grill
12. with the lid open
13. for 3 minutes. Turn heat to low and close the lid for 3 minutes more. Flip kabobs and cook
14. with the lid closed
15. for 6 minutes more. Remove to a serving platter. Tips We use smoked turkey sausage but any kind of rope sausage would work.