

## **Cane Pole Kabobs**

Southern Living Best Barbecue Recipes - June 2011

**Servings: 6**

**Preparation Time: 25 minutes**

**Grill Time: 9 minutes**

**13 12-inch wooden or metal skewers**

**1 package (16 oz) smoked sausage, cut into 2-inch pieces**

**1 jar (16 oz) marinated cherry peppers, drained**

**2 medium sweet onions, quartered**

**1 cup barbecue sauce**

Soak wooden skewers in water for 30 minutes.

Preheat the grill to 300 to 350 degrees (medium) heat.

Thread the sausage, peppers and onion quarters evenly onto the skewers.

Grill the kabobs, covered with the grill lid, for 4 to 6 minutes or until the sausage is lightly browned.

Turn and grill for 3 more minutes.

Brush with barbecue sauce and grill for 2 more minutes.

Serve with additional barbecue sauce, if desired.

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Per Serving (excluding unknown items): 83 Calories; 4g Fat (45.7% calories from fat); 3g Protein; 9g Carbohydrate; 1g Dietary Fiber; 8mg Cholesterol; 448mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 1/2 Fat; 1/2 Other Carbohydrates.