

Sausage Red Pepper Kebabs

A much more attractive way to present sausages & the mustard baste adds a special note. Great for brunch! Best of all, they're so easy!

Makes 8 Servings

1 sweet red bell pepper
8 links of sausages, (approx. 1/2 lb.)

Mustard Baste:

2 Tbsp. Dijon mustard
1 Tbsp. chopped fresh sage or thyme (or 1 tsp. dried)
1 Tbsp. water
1 1/2 tsp. soy sauce
Dash of Tabasco

Make the Baste:

Combine mustard, herbs, water, soy sauce & tabasco.

Seed & cut the pepper into 1" squares. Cut each sausage link in half. Alternately thread pepper squares & sausages onto each of 8 short metal skewers; place on baking sheet. Brush half of the mustard baste onto the skewers. Broil for 6 minutes or until browned, turn kabobs & brush with remaining baste; broil for another 6 minutes until browned.