Smoked Sausage-Pineapple Skewers

COOK TIME: 2 hours
SERVING SIZE: 8

INGREDIENTS

1 regular size package Eckrich® Smoked Sausage, cut into 16 pieces
3/4 cup firmly packed brown sugar
3 cups unsweetened pineapple juice
1 cup distilled white vinegar
2 tablespoons soy sauce
1 tablespoon finely chopped peeled fresh ginger
1 tablespoon lime juice
2 large red onions, each cut into 8 wedges
2 large red bell peppers, each cut into 8 pieces
16 large fresh pineapple chunks (about 3/4 of a pineapple)

PREPARATION

Grilled smoked sausage, pineapple and red pepper skewers brushed with a pineapple glaze.

1. Combine brown sugar, pineapple juice, vinegar, soy sauce and ginger in medium saucepan. Bring to a boil over medium-high heat. Continue cooking 30 minutes, or until sauce is thickened and reduced to 2 cups, stirring occasionally. Remove from heat; stir in lime juice.
2. Place vegetables and pineapple in 13x9-inch glass baking dish. Pour pineapple juice mixture over vegetables and pineapple; toss lightly to coat. Cover.
3. Refrigerate 1 hour to marinate.
4. Spray cold grate of outdoor grill with grilling spray. Preheat grill to medium heat. Drain vegetable mixture, reserving marinade. Thread vegetables, pineapple and sausage alternately onto 8 heavy wooden or metal skewers.
5. Grill skewers 10 to 15 minutes, or until sausage is hot and vegetables are tender, turning every 5 minutes and brushing with the reserved marinade.

Note: If using wooden skewers, soak in water at least 30 minutes before using to prevent them from burning.