



# #MakeItGAP

## RECIPES

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## GRILLED SAUSAGE AND VEGETABLE SKEWERS WITH PINEAPPLE BBQ SAUCE

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**YIELD:** Serves 4-6

**INGREDIENTS:**

**PINEAPPLE BBQ SAUCE:**

1-2 cups fresh pineapple, *cut into chunks*  
2/3 cup BBQ sauce

**SKEWERS:**

1 package smoked cooked sausage (about 14 oz), *sliced*  
1/2 fresh pineapple, *cut into chunks*  
1 large zucchini, *sliced*  
1 red or yellow bell pepper, *cut into chunks*  
3 mushrooms, *halved or quartered*  
1/2 red onion, *cut into chunks*

**PREPARATION:**

**BBQ SAUCE:**

Place fresh pineapple chunks into a blender and purée until smooth. Pass through a fine mesh sieve and discard any solids.

In a small saucepan on the stove or your grill, combine pineapple purée and BBQ sauce. Stir until combined and heated through. Keep warm.

Preheat grill, then reduce heat to medium.

Thread vegetables, pineapple chunks and sausage on 12 inch skewers. Lightly sprinkle with salt and pepper.

Place the sausage and veggies on the hot grill and cook, rotating occasionally, until the vegetables have softened, the sausage is heated through, and there are slight grill marks. Brush generously with pineapple BBQ sauce and cook for a couple more minutes, rotating them once or twice. Watch them closely so that the BBQ sauce doesn't burn.

Remove from the grill, brush with more BBQ sauce, and serve immediately.

*Recipe adapted from [celebratingsweets.com](http://celebratingsweets.com)*