

## CREOLE KABOBS RECIPE

### Ingredients

- 2 bell peppers, cut into 1-inch chunks
- 1 large onion, cut into 1-inch chunks
- 1 lb. Andouille sausage, cut into 1/2 inch thick rounds (You can substitute German sausage)
- 1 can pineapple chunks (fresh is fine too)
- 1 lb. large raw shrimp, peeled and deveined
- 1/2 cup Cherchies® Brush 'N Broil Sauce
- Non-stick cooking spray
- 1 Tablespoon (Tbsp) Cherchies® Lem 'N Pepper Spicy Seasoning Blend



### Preparation

1. Spray 4 to 6 skewers with cooking spray. Put ingredients on a skewer in the order they are listed in the recipe. (Skewer the sausage through the casing, leaving the cut edge open for even cooking. Skewer the shrimp through the length of the shrimp.)
2. Place skewers on a cookie tray and brush generously with Brush 'N Broil, turning to coat evenly on all sides.
3. Place in refrigerator for at least 2 hours. Place on grill over medium heat and cook for about 5 minutes per 1/4 turn.
4. Sprinkle with Lem'n Pepper Spicy Seasoning Blend during the last two minutes of grilling.
5. Enjoy!