



Recipe from the 2007 Wine Days of Summer Event

Sweet Italian Skewer Appetizers

From Burgdorf's Winery

*Recipe courtesy of Colleen Gilmore of James Avenue
Catering & Bakery (www.jamesavecatering.com)*

Ingredients:

Marinade:

- 1/2 c. olive oil
- 1/4 c. red wine vinegar
- 1/2 tsp. oregano
- 1/2 tsp. basil
- 1/4 tsp. salt or to taste
- 1/4 c. pineapple juice
- 2 T. Cream Sherry
- 1 T. Balsamic Vinegar
- 1 T. Franks Louisiana Hot Sauce

Skewers:

- 1 package Sweet Italian Sausages
- 1 green pepper, cut into small wedges
- 1 red pepper, cut into small wedges
- 1 yellow pepper, cut into small wedges
- 1 yellow onion, cut into small wedges
- 1/2 fresh pineapple cut into chunks, or
- 1 can pineapple chunks, liquid reserved for marinade

Directions:

Combine all marinade ingredients together and whisk. Let sit to develop flavors while preparing skewers.

Parboil whole sausages until cooked most of the way through, in a pot of boiling water.

Let cool slightly, then cut each sausage into approximately 10 pieces.

Thread onto bamboo skewers alternately with the above vegetables and pineapple chunks.

Brush with marinade. Grill until lightly browned on all sides.