

Chicken Skewers with Italian Sausage

Makes: 4 to 6 servings

Time: 30 minutes |

Perfect companions to thread on the same skewer: The fat from the sausage bastes the chicken, ensuring meats are tender with crisp edges, while the lemon keeps the flavors lively. Be sure to cut the sausage pieces as directed so they'll cook at the same pace as the chicken. And of course as always, if you don't have a grill, spread the skewers onto a rimmed baking sheet and pop them under the broiler. All you need to round out the meal are steamed corn on the cob, cucumbers and red onion tossed with sour cream and hunks of torn bread.

Ingredients

- 1 pound boneless, skinless chicken thighs
- 1 tablespoon olive oil
- Salt and pepper
- 1 pound sweet or hot Italian sausage
- 2 lemons

Instructions

1. If you're using bamboo or wooden skewers, soak them in hot tap water while the grill heats 30 minutes. Meanwhile, start the coals or heat a gas grill for medium direct cooking. Make sure the grates are clean.
2. Cut the chicken into 1-inch pieces, toss with the oil, and sprinkle with salt and pepper. Cut the sausage into 1-inch chunks. Cut each lemon into 8 wedges and remove as many seeds as you can.
3. Alternate the chicken, sausage, and lemon on the skewers, packing the food fairly tightly. (Using 2 skewers as shown in the photo makes the kebabs easier to handle. You can assemble the skewers several hours ahead, cover, and refrigerate until ready to grill.)
4. Put the skewers on the grill directly over the fire. Close the lid and cook, turning the skewers several times, until the chicken and sausage are no longer pink in the center, 8 to 12 minutes total. (Nick with a small knife and peek inside.) Transfer to a platter and serve.

— From [How to Grill Everything](#)