



### **Street Food Kabobs**

*Sweet 'n Sour Glaze creates a full of flavor kabob*

#### **Sweet 'n Sour Glaze:**

- 1/4 cup firmly packed brown sugar
- 1 Tablespoon cornstarch
- 2/3 cup apple juice
- 1/4 cup apple cider vinegar

#### **Beef Kabobs**

- 3 beef skinless fully cooked sausage hot dogs; cut into 12 pieces
- 1 medium red cooking apples, cored, cut into 8 wedges
- 1 small bell green pepper, seeded, cut into 8 chunks
- 4 top sliced sweet soft hot dog buns
- Olive oil cooking spray
- Dijon mustard as desired
- Shredded mixed coleslaw mixed with sweet relish as desired
- Crispy fried onion for some crunch

Prepare grill to medium heat.

In small saucepan, combine all glaze ingredients; bring to boiling, reduce heat; stir until mixture thickens.

Alternately thread sausage dog chunks, apples wedges, and green peppers on four 8-inch metal skewers.

To grill: Place the skewers over medium heat on gas grill or over charcoal coals 4 to 6 inches from heat. Cook 4 minutes; brush tops with glaze; turn and brush with additional glaze; continue to cook 3 to 5 minutes or meat is hot and browned. Brush with glaze before serving.

To serve: Brush cut sides of bun with oil; cook cut side down on grill until toasted.

Toss coleslaw with sweet/sour glaze as desired. Spoon into top sliced toasted bun; top with grilled kabobs, carefully pull away the metal skewers Brush generously with sweet; n sour glaze. Serve: 4 kabobs

Note: If preparing ahead of time; brush apples with lemon juice.

**Cook's Note:** You might enjoy adding a touch of mustard, sweet relish, and crispy fried onions to the sandwich.

**About the Recipe:** These crispy grilled, skinless sausage dogs are packed with old-time flavor and paired with crisp autumn apple wedges and green bell peppers in a unique kabob style, sliding right into a soft bakery hot dog bun. A glistening sweet 'n sour dressing glazes the picnic package and creates a real taste sensation with crunchy coleslaw.