

Sausage, Sourdough, and Sweet Pepper Spiedini

BON APPÉTIT TEST KITCHEN BON APPÉTIT JUNE 2007

YieldMakes 4 servings

Ingredients

6 tablespoons Sherry wine vinegar

2 tablespoons plus 2 teaspoons Dijon mustard

2 garlic cloves, pressed

4 teaspoons minced fresh rosemary

1 cup olive oil

24 (2 x 1 1/2-inch) pieces assorted sweet peppers (about 4 bell peppers)

16 (1 1/4-inch-long) diagonal pieces kielbasa sausage (about 1 1/2 pounds)

1 large red onion, cut into 1 1/2-inch-wide wedges, trimmed, layers separated (32 pieces total)

16 (1 1/4-inch) cubes crusty sourdough bread

8 cups mixed baby greens

Preparation

Prepare barbecue (medium-high heat). Whisk first 4 ingredients in small bowl, then whisk in oil. Season dressing with salt and pepper; set aside. On each of 8 metal skewers, alternately thread 3 bell pepper pieces, 2 sausage pieces, 4 onion pieces, and 2 bread cubes. Brush skewers all over with 1 tablespoon dressing each. Grill until lightly charred, turning often, about 12 minutes. Toss greens in large bowl with enough remaining dressing to coat; divide among 4 plates. Top with skewers. Brush skewers with more dressing.