

Bone Suckin' Breakfast Kabobs



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Ingredients:

Bone Suckin' Sauce, 2 cups, (1 cup for basting and 1 cup for dipping sauce)

Bacon, 6 strips, uncooked

Link Sausage, 6 links, uncooked, cut in 1/2 inch pieces

Wood Skewers, 6 pre-soaked in water for 15 min.



Directions:

Pre-heat the grill to high. Skewer one end of bacon and then skewer sausage, then skewer bacon again (The bacon should be ribboned back and forth over sausage.) Place aluminum foil on the grill to prevent flare-ups. Place the skewers on the foiled grill. Baste generously with Bone Suckin' Sauce. Turn frequently to cook the skewers evenly. Cook on high heat for about 20 mins. Serve Bone Suckin' Sauce on the side for dipping. Serves 6.

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