

Kebabs

To make 6 Kebabs you will need:

- 12 Tomatoes
- 12 Mini Onions
- 12 Button Mushrooms
- 1 Green pepper
- 1 Yellow Pepper
- 18 Sausages
- 2 Sharp Knives
- 1 Chopping board
- 1 Bowl to wash vegetables
- 6 Kebab Skewers



1. Wash tomatoes and mushrooms and leave whole.
2. Peel onions and leave whole.
3. Wash the peppers and cut into $\frac{1}{4}$'s. Remove all the seeds and the core. Cut each pepper into 12 pieces.
4. In a medium billy par boil the mushrooms and onions until just soft. Then immediately place into cold water to stop them overcooking.
5. Cut each sausage into 3 pieces.
6. Place into separate tubs for use later.
7. Thread vegetables and meat onto kebab skewer in following order:
 - Onion
 - Sausage
 - Yellow Pepper
 - Sausage
 - Tomato
 - Sausage
 - Green Pepper
 - Sausage
 - Mushroom
 - Sausage
 - Mushroom
 - Sausage
 - Yellow Pepper
 - Sausage
 - Tomato
 - Sausage
 - Green Pepper
 - Sausage
 - Onion
8. Repeat with remaining 5 skewers.
9. Cook on fire for approximately 20 minutes turning often.