

## Sausage Kebabs With Cucumber Yogurt Dip



### Ingredients:



- 1 pound spicy Italian sausage links
- Kosher salt, to taste
- Fresh ground pepper, to taste
- 1 cup [Hiland Dairy Plain Greek Yogurt](#)
- 2 tablespoons extra-virgin olive oil
- 1/2 cup cucumber, finely diced
- 1 lemon, grated zest and squeezed juice

- 1/4 cup fresh mint leaves, chopped

## Directions:

In a small bowl, whisk together the yogurt, olive oil, cucumber, lemon zest and juice, and mint.



Add salt and pepper to taste.



Cover and refrigerate the cucumber dip until ready to serve.

Preheat grill or grill pan to medium-high heat.

Remove the casing from each sausage link.



Slice the sausage links into 16 pieces.

Roll each section of sausage link into a small meatball.



Thread two meatballs onto eight skewers.

Lightly press each meatball to form a small patty.



Season the sausage patties with salt and pepper to taste.

Place the skewers on the grill, cover and cook for three minutes.



Flip the skewers over, cover and cook for an additional three minutes or until the meat is cooked through.



Remove the kebabs from the grill and place them on a platter.

Serve immediately with the chilled cucumber dip and enjoy!