

Greek Souzoukaklia



An extraordinary barbecue recipe to surprise friends and family. Serve with lemon slices and rice.

By Allrecipes Member

Prep: 30 mins

Cook: 15 mins

Total: 45 mins

Servings: 6

Yield: 6 servings



Ingredients

1 ½ pounds ground beef
1 onion, chopped
¾ cup raisins, chopped
1 ½ teaspoons chopped flat leaf parsley
½ teaspoon cayenne pepper
½ teaspoon ground cinnamon
½ teaspoon ground coriander
1 pinch ground nutmeg
½ teaspoon white sugar
salt and pepper to taste
skewers
1 tablespoon vegetable oil

Directions

Preheat grill for high heat.

In a large bowl, mix together ground beef, onion, raisins, and parsley. Season with cayenne pepper, cinnamon, coriander, nutmeg, sugar, salt, and pepper, and mix well. Form into 6 flat sausages around skewers. Lightly brush sausages with oil; this prevents sticking to the grill.

Arrange skewers on hot grill grate. Cook for approximately 15 minutes, turning occasionally to brown evenly, until well done.

Nutrition Facts

Per Serving: 289 calories; protein 19.5g; carbohydrates 10.8g; fat 18.7g; cholesterol 70.5mg; sodium 260.8mg.