

TUSCAN GRILLED CHICKEN AND SAUSAGE SKEWERS

(from Fine Cooking magazine, issue #80)

2-1/2 lb. boneless, skinless chicken thighs, trimmed of excess fat and cut in half
1/2 cup plus 2 Tbs. Rosemary-Garlic oil
1 tsp. chopped fresh rosemary
Kosher salt and freshly ground black pepper
1-1/2 lb. sweet Italian sausage links, cut into 2-inch pieces
24 large fresh sage leaves

Up to a day ahead and at least a couple of hours before serving, toss the chicken in a medium bowl with 2 Tbs. of the infused oil, the fresh rosemary, 1 tsp. kosher salt, and 1/2 tsp. pepper.

Heat a grill to medium heat. Divide the remaining 1/2 cup oil into two small bowls (one for grilling and one for serving, if desired). Alternately thread three pieces of sausage, three pieces of chicken, and four sage leaves onto each of six 12-inch metal skewers.

Grill the skewers, covered, until one side is browned and has good grill marks, about 4 min. Brush with some of the rosemary-garlic oil, flip, and cook the other side until it, too, has good grill marks, about 4 min. Brush with more oil and flip again. Continue cooking, flipping, and brushing with oil until the sausage and chicken are both cooked through, about 10 min. more.

Let cool for a couple of minutes and then arrange on a platter, and serve with additional oil, if so desired.