



## **Hoisin Sausage and Plum Kebabs**

1/3 cup Hoisin Sauce

2Tbsp. rice wine vinegar

1 Tbsp. Soy Sauce

2 ½ tsp. chile paste, such as sambal oelek

3 firm, ripe plums, each pitted and cut into 8 slices

5 green onions, each cut into 4 batons

4 4-oz. Sausages, each cut into 4 chunks

8 cups baby Spinach leaves

Whisk together hoisin sauce, vinegar, soy sauce, sesame oil, and chile paste in saucepan; bring to a boil. Remove from heat, and transfer to small bowl.

Thread each of 4 skewers with 6 plum slices, 5 green onion batons and 4 sausage chunks.

Oil grill grates and preheat grill, close hood and cook 5 to 6 minutes. Turn close hood again, and cook 4 minutes more, or until plums are tender. Brush Kebabs with half of hoisin mixture. Place Spinach on a platter and top with Kebabs drizzle with remaining Hoisin sauce.