

# Greek Souzoukaklia

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## **Ingredients**

1 1/2 pounds ground beef  
1 onion, chopped  
3/8 cup raisins, chopped  
1 1/2 teaspoons chopped flat leaf parsley  
1/2 teaspoon cayenne pepper  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground coriander  
1 pinch ground nutmeg  
1/2 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.