Greek Souzoukaklia

**Ingredients**

* 150 g ground beef
* 1/6 onion, chopped
* 15 mL raisins, chopped
* 5 mL chopped flat leaf parsley
* 1 mL cayenne pepper
* 1 mL ground cinnamon
* 1 mL ground coriander
* 1 pinch ground nutmeg
* ½ mL white sugar
* salt and pepper to taste
* skewers
* vegetable oil

**Directions**

1. Chop and prepare all ingredients.
2. In a bowl of food processor, using the metal blade, mix together ground beef, onion, raisins, and parsley and seasonings. Process until mixed.
3. Form into 4 flat sausages around skewers. Lightly brush sausages with oil; this prevents sticking to the grill.
4. Arrange skewers on broiler rack covered with foil. Cook for approximately 15 minutes, turning occasionally to brown evenly, until well done.
5. Serve with Rice Pilaf.

**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**

1. Preheat grill for high heat.
2. 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.
3. Arrange skewers on hot grill grate. Cook for approximately 15 minutes, turning occasionally to brown evenly, until well done.