



Cowboy Butter Kielbasa Potato Grill Skewers

The Sizzle That Started It All

The first time I tried these skewers, the smell alone hooked me. Charred kielbasa, smoky corn, and that buttery garlic sauce—pure magic. I stood by the grill, turning skewers, mouth watering like a kid at a carnival.

Ever wondered how you could turn simple ingredients into something unforgettable? This dish does it. One bite, and you'll taste why I make it every summer.

My First Skewer Disaster (And Why It

Worked)

I dropped half my zucchini into the grill flames on my first try. Oops. But guess what? The charred bits added a smoky depth I now love. **Home cooking isn't about perfection—it's about flavor and fun.** Even my grandkids laugh when I tell them about my “fire-roasted” mistake. Now, I purposely let a few pieces get extra crispy. What's your favorite “happy accident” in the kitchen?

Why These Flavors Pop

– The cayenne pepper gives just enough kick without overpowering the sweet corn. – Creamy cowboy butter balances the smoky, salty kielbasa perfectly. **Which flavor combo surprises you most?** Is it the spicy-sweet or the rich-but-light balance? Try it and decide.

A Dish With Roots

This recipe mixes Polish kielbasa traditions with Texan cowboy butter. It's a mash-up of hearty and bold. *Did you know cowboy butter was originally for steak?* Now it's a grill game-changer. Share your twist—maybe swap in sweet potatoes or add a dash of paprika.



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Ingredients:

Ingredient	Amount	Notes
Baby potatoes	1 pound	
Corn	5 ears	Husked, silks removed, cut into 1-inch rounds
Kielbasa	1 ring (13.9 oz)	Cut into ½-inch rounds
Zucchini	1-2 medium	Cut into ½-inch rounds
Extra virgin olive oil	1 tablespoon	
Kosher salt	1 teaspoon	
Freshly ground black pepper	½ teaspoon	
Garlic powder	½ teaspoon	
Cayenne pepper	½ teaspoon	
Cowboy butter	1 recipe	
Wooden or metal skewers	11	Soaked in water for 30 minutes if wooden

How to Make Cowboy Butter Kielbasa Potato Grill Skewers

Step 1

See also Baked Spaghetti
Boil potatoes and corn until tender. Drain and cool in ice water. Pat dry to remove moisture. This keeps veggies crisp on the grill. (Hard-learned tip: Soak wooden skewers well—or they'll burn!)

Step 2 Toss everything with oil and spices. Mix gently to coat evenly. Skewer ingredients in a fun pattern. Leave space at the ends for easy

flipping. **What's your favorite veggie to grill? Share below!**

Step 3 Grill skewers over medium-high heat. Turn every few minutes for even char. Brush with warm cowboy butter right after grilling. Serve hot for the best flavor.

Cook Time: 10 minutes **Total Time:** 35 minutes **Yield:** 11 skewers

Category: Dinner, Grilling

3 Fun Twists on This Recipe

Vegetarian Swap kielbasa for halloumi or tofu. Marinate in smoky spices first. **Spicy** Double the cayenne and add jalapeño slices.

Seasonal Use sweet potatoes and apples in fall. **Which twist would you try? Vote in the comments!**

Serving Ideas & Pairings

Serve with crusty bread or a crisp green salad. Top with fresh parsley for color. Pair with ice-cold lemonade or a hoppy IPA. **Which would you choose tonight?**



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Storing and Reheating Your Skewers

Got leftovers? Let them cool fully before storing. Pop them in the fridge for up to 3 days. Freezing isn't ideal—the veggies get mushy. To reheat, toss skewers on a baking sheet at 350°F for 10 minutes. *Fun fact*: The cowboy butter keeps its flavor best when stored separately. Want to batch-cook? Prep the skewers ahead but grill fresh for the best texture. Who else loves meal prepping for busy weeks?

See also Sausage and Pierogi Skillet Dinner

Fix Common Skewer Struggles

Sticking to the grill? Oil the grates well before heating. Veggies falling off? Cut them thicker and thread snugly. Kielbasa drying out? Brush with extra cowboy butter while grilling. These small tweaks make a big difference. Ever had a skewer disaster? Share your save-the-day tips below! Why this matters: Perfect skewers mean less stress and more flavor.

Your Skewer Questions, Answered

Q: Can I make these gluten-free? A: Yes! Check your kielbasa label—some brands add gluten. **Q: How far ahead can I assemble skewers?** A: Do it 1 day ahead. Keep them chilled until grilling. **Q: What if I don't have zucchini?** A: Swap in bell peppers or mushrooms. Both grill nicely. **Q: Can I double the recipe for a crowd?** A: Absolutely. Use two grill racks or cook in batches. **Q: What's the best way to soak wooden skewers?** A: Soak them in warm water for 30 minutes—no shortcuts! Which swap are you most excited to try?

Let's Grill Together

Nothing beats sharing food stories. Whip up these skewers and tag **Savory Discovery on Pinterest**. I'd love to see your creations! Why this matters: Cooking connects us, one skewer at a time. Happy cooking! —Elowen Thorn.



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Author: Elowen Thorn



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Difficulty: **Beginner**



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Prep time: **25 minutes**



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Cook time: **10 minutes**



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Rest time:



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Total time: **35 minutes**



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Servings: **11 servings**



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Calories: **kcal**



Best Season: **Summer**

Description

Enjoy the smoky, savory flavors of grilled kielbasa, potatoes, and corn

with a rich cowboy butter glaze.

Ingredients

- 1 pound baby potatoes
- 5 ears of corn, husked and silks removed, then cut into 1-inch rounds
- 1 ring (13.9 ounces) kielbasa, cut into ½-inch rounds
- 1-2 medium zucchini, cut into ½-inch rounds
- 1 tablespoon extra virgin olive oil
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- ½ teaspoon garlic powder
- ½ teaspoon cayenne pepper
- 1 recipe cowboy butter
- 11 wooden skewers, soaked in water for 30 minutes, or metal skewers

Instructions

1. Bring a large pot of water to a boil. Carefully add the potatoes and corn rounds to the boiling water to prevent splashing. Boil for 6-7 minutes, or until the potatoes are fork-tender, then drain.
2. Immediately transfer the potatoes and corn to a large bowl of ice water to stop the cooking. Let them cool completely, then drain again and pat dry with a clean kitchen towel or paper towels.
3. To a large mixing bowl, add the potatoes, corn, kielbasa, and zucchini. Drizzle with olive oil. Sprinkle with kosher salt, black pepper, garlic powder, and cayenne pepper. Toss gently until all ingredients are evenly coated with oil and seasonings.
4. Thread the potatoes, corn, kielbasa, and zucchini onto the skewers,

alternating as desired. Repeat the pattern 2 or 3 times per skewer, depending on skewer size. Leave a little space at each end of the skewer for easy handling. Set the assembled skewers aside.

5. Preheat grill to medium-high heat (about 400°F).
6. Clean and lightly oil the grill grates. Place the skewers directly over the heat.
7. Grill the skewers for 10 to 12 minutes total, turning every 3 to 4 minutes, until the kielbasa has good grill marks and the vegetables are tender and slightly charred. (Move the skewers to indirect heat if any pieces begin to char too quickly.)
8. While the skewers are cooking, heat the cowboy butter in the microwave in 30-second increments, stirring in between, until melted and warmed through. Stir well to combine.
9. As soon as the skewers come off of the grill, brush the warm cowboy butter generously over them.
10. Serve immediately with extra cowboy butter on the side for dipping.

Notes

For best results, soak wooden skewers for at least 30 minutes to prevent burning. Adjust cayenne pepper for desired spice level.

Keywords: Kielbasa, Potatoes, Corn, Skewers, Cowboy Butter

See also [Garlic Parmesan Chicken Meatloaf for Easy Comfort Food](#)