



Hawaiian Kabobs



Marinade/Basting Sauce:

1/2 c soy sauce

1 c pineapple juice

1/4 c brown sugar

1/8 t garlic powder

1 1/2 T lemon juice

Kabobs:

8 chicken tenders, cut in 1-inch chunks

1 green pepper, cut in 1-inch chunks

1 red onion, cut in 1-inch chunks

1 can pineapple chunks or 1 fresh pineapple, cut in 1-inch chunks

2 cups cherry tomatoes

Mix marinade and set half aside for later. Place chicken chunks in remaining marinade and refrigerate for at least 30 minutes. Soak bamboo skewers in water for 30 minutes as well. Assemble kabobs by alternating chicken, pepper, onion, pineapple and tomatoes on skewers. Grill on low for 15-20 minutes, turning frequently. Brush reserved marinade over kabobs while grilling.