

# Everything BARBEQUE

Outfitting Backyard Chefs



## Hawaiian Chicken Kabobs – serves 4

4 boneless skinless chicken breast filets, cut into 1 ½ inch pieces  
2 large green peppers, cut into 16 pieces  
1 small onion, cut into 16 1 ½ inch pieces  
16 whole cherry tomatoes  
16 chunks pineapple  
½ cup soy sauce  
1 cup pineapple juice  
½ cup brown sugar  
1/8 tsp. garlic powder  
1/8 tsp. onion powder  
½ tsp. ground ginger  
1 ½ TBS lemon juice

### Directions

4 hours before grilling, in a large non metal bowl, combine all marinade ingredients. Pour half of marinade into a large ziplock bag, place chicken in bag. Massage gently through bag and refrigerate. Keep remaining marinade for basting during cooking. 15 minutes before grilling, alternate chicken and other items on skewers.

Set grill for direct grilling and heat to medium-high. Place kabobs on grill about 8 inches from heat source. Cook 10 to 15 minutes, or until chicken is no longer pink, turning and brushing frequently with marinade.