

HAWAIIAN GRILLED SHRIMP & CHICKEN KABOBS

Ingredients:

- 1 pound raw shrimp, shelled, leave tail on
- 2 skinned & deboned chicken breasts, cut into 2" pieces
- 1 pineapple
- 1 red pepper
- 1 orange or yellow pepper
- 2 red onions
- 6 oz pineapple juice
- 1/4 Cup soy sauce
- 2 cloves minced garlic
- 2 TB brown sugar
- 1/3 Cup sesame oil
- 1 TB grated ginger
- 2 TB seasoned rice vinegar
- fresh parsley or cilantro for garnish

Directions:

For the marinade, in a medium bowl, whisk the pineapple juice, soy sauce, garlic, brown sugar, sesame oil, ginger and seasoned rice vinegar together.

Place the shrimp and chicken in the marinade, toss to coat, cover and chill until ready to cook.

For the skewers:

Cut the pineapple, peppers and red onion into 1 inch pieces. Thread the shrimp & some of the vegetables onto the skewers. Do the same with the chicken and the rest of the vegetables. Ours made about 10 - 12 skewers.

Preheat the grill to 350 degrees. Place the chicken skewers on the grill and cook on medium high heat for 6 minutes, basting with the marinade. Turn and cook another 8 - 10 minutes, continue basting until done. Remove from the grill and cover with foil.

Place the shrimp skewers on the grill and cook 3-4 minutes each side. Remove from grill.

Enjoy!

Note: If using wooden skewers, soak in water at least 30 minutes before assembling the ingredients.