

"Yummy Honey Chicken Kabobs"

ingredients:

- 6 skinless, boneless chicken breast halves - cut into 1 inch cubes
- 1/4 cup vegetable oil
- 1/3 cup soy sauce
- 1/3 cup honey
- 2 cloves garlic
- 1/4 teaspoon ground black pepper
- 5 small onions, cut into 2 inch pieces
- 2 red bell peppers, cut into 2 inch pieces
- 1 cup of chunked pineapple

directions:

- Whisk together oil, honey, soy sauce, pepper and garlic.
- Before adding chicken, reserve a small amount of marinade to brush onto kabobs while cooking.
- Add the chicken, garlic, onions and peppers and marinate for 2 or more hours (the longer the better).
- Soak 10 to 12 wooden skewers for 30 minutes or more.
- Drain chicken mix and divide chicken and vegetables evenly among the skewers.
- Cook the skewers on the grill, turning and brushing with reserved marinade for about 12 to 15 minutes or until the chicken is fully cooked (this can also be done in the broiler).