



Simmering Chicken Strawberry Kabobs

Pair these sizzling kabobs with Peter Vella White Zinfandel.

Ingredients

- 1 cup Lemon juice
- 2 (8 oz.) cans Pineapple chunks, juice reserved
- Salt and pepper to taste
- 2 tsp. Ground cinnamon
- 3 Skinless, boneless chicken breast halves, cubed
- 1 cup Butter, melted
- 2 Tbsp. Brown sugar
- 1 tsp.
- 24 Large strawberries

(serves 6-8 Kabobs)



Directions

- In a shallow glass bowl combine lemon juice, juice from pineapple can, salt, pepper and 1 teaspoon cinnamon. Mix together. Add cubed chicken and marinate for 1 hour in the refrigerator.
- Preheat grill to medium heat.
- In a small bowl combine the melted butter or margarine, 1 teaspoon cinnamon, brown sugar and nutmeg.
- Lightly oil grate. Using metal or soaked wooden skewers arrange chicken, pineapple chunks and strawberries on each stick (approximately 4 to 6 pieces of each item per skewer). Brush kabobs with butter or margarine mixture place on grill and cook, turning on all sides, until chicken is cooked through and strawberries are sizzling. (Approximately 8 to 10 minutes.)
- As an alternative to pineapple, you can also use orange wedges and 1/2 cup orange juice.

Peter Vella

