

Sesame Ginger Chicken or Pork Kabob Marinade

1 packet Sesame Ginger Dip Mix

1 can (20 oz.) Pineapple Chunks, in their own juice

1/4 cup soy sauce

1 t. rice vinegar or wine vinegar

1- to 3-lbs. boneless, skinless chicken or pork, cut into cubes
or strips, rinsed

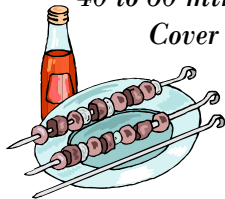
onions, *optional*

green pepper, *optional*



*Use a large zipper-type plastic bag or plastic container with lid. Drain juice from pineapple into bag; retain pineapple chunks to use later in recipe. Add soy sauce, packet of **Sesame Ginger Dip Mix** and vinegar. Mix slightly in bag. Add meat to marinade and allow to set minimum of 4 hours but not more than 24 hours in refrigerator. Thread meat, alternating with pineapple chunk, green pepper and onion, onto metal skewers or prepared bamboo skewers. Grill over medium heat until meat is thoroughly cooked. Do not allow kabobs to burn. May also be baked in oven for 40 to 60 min. at 350°, or until meat is fully cooked.*

Cover with foil for first 20 minutes to keep kabobs from drying out.



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