

STONEWALL RESORT

CLOSE TO NATURE. FAR FROM
ORDINARY.

Grilled Pineapple Chicken Skewers

Yield: Makes 6 servings

Ingredients:

3/4 teaspoon salt
1 teaspoon (packed) finely grated lemon peel
4 skinless boneless chicken breast halves, cut into 1/2 inch cubes
1 small onion, chopped
1/2 large pineapple, peeled, cored, cut into 1/2-inch cubes about 2 cups)
1 large red bell pepper, de-seeded, cut into 1/2 in cubes
1/2 cup pineapple juice
2 tablespoons vegetable oil

Procedure:

Sprinkle seasoning mixture, lemon peel, and pepper on both sides of chicken.

Starting with pineapple, skewer the pineapple, chicken, onion and bell pepper onto skewer. Repeat a second time. Once all skewers are complete, pour pineapple juice and oil over skewers to marinate. Chill for as little as 1/2 hour or up to 4 hours. Not recommended to marinate overnight.

Place on grill, allow to cook for 1 to 2 minutes rotating the skewers to cook evenly.

Once chicken skewers are cooked thru all the way, remove from grill and place on platter.