

Summer Grilling - The Heat Is On!

Food Safety Tip: Be aware of any food allergies. If someone has a nut allergy, serve without pecans.

Grilling Technique: Soaking skewers for at least 30 minutes gives the brittle bamboo enough time to absorb and trap the moisture. Place soaked skewers on a hot grill, and the moisture will evaporate before the wood starts to burn.

Grilled Butter Pecan Banana Kabobs

Serves 8

Ingredients

- 1 loaf pound cake, cubed (if frozen, thaw first)
- 2 large bananas, cut into 1 inch slices
- ¼ cup butter, melted
- 2 tablespoons light brown sugar
- ½ vanilla
- 1/8 teaspoon ground cinnamon
- 1 quart butter pecan ice cream

Optional ingredients

- Butterscotch topping
- Toasted chopped pecans

Directions

Soak wooden skewers in water for 30 minutes, alternate between cake and bananas as you thread the skewers. In a small bowl or measuring cup, mix melted butter, brown sugar, vanilla and cinnamon until combined. Brush mixture over kabobs. Grill kabobs over medium heat for 3-4 minutes, turning once until browned. Place a scoop of ice cream in your bowl with half of a kabob. Garnish with optional ingredients, butterscotch topping and chopped pecans, if you wish.

