

Summer Grilling - The Heat Is On!

Food Safety Tip: Produce should always be rinsed before cutting, cooking, and eating.

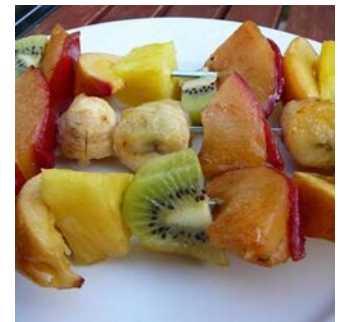
Grilling Technique: Covering the grill with foil prevents flareups and burnt food from the honey in the sauce.

Grilled Fruit Kabobs

Yield: 12 kabobs

Ingredients

- ½ cup margarine
- ¼ cup honey
- 3 fresh peaches, pitted and quartered
- 3 fresh plums, pitted and quartered
- 3 bananas, cut into 4 pieces each
- 12 strawberries, hulled
- 12 skewers



Directions

Preheat an outdoor grill for medium heat and place a large sheet of foil onto the grate. Melt the margarine and honey together in a small saucepan over medium heat. Reduce heat to low and cook gently, stirring occasionally, until slightly thickened, about 5 minutes. Do not let the sauce boil. Thread a peach quarter, a plum quarter, a banana piece, and a strawberry onto each skewer. Place the skewers onto the foil on the preheated grill; spoon margarine-honey mixture over each skewer. Grill until the fruit is softened and the sauce has thickened and cooked onto the fruit, about 5 minutes. Flip the skewers, spoon more margarine-honey sauce over each, and grill for about 5 more minutes on the other side.

Use remaining margarine and honey as dip or as ice cream topping.