

Hawaiian Chicken Kabobs

Hawaiian Chicken Kabobs Ingredients:

3 tablespoons soy sauce:

3 tablespoons brown sugar:

2 tablespoons sherry:

1 tablespoon sesame oil:

1/4 teaspoon ground ginger:

1/4 teaspoon garlic powder:

8 skinless, boneless chicken breast halves cut into 2 inch pieces:

**1 (20 ounce) can pineapple chunks, drained:
skewers:**

Hawaiian Chicken Kabobs Time Stats:

Prepare time: 10 minutes

Cooking time: 20 minutes

Ready to eat In: 2 hour 30 minutes

Hawaiian Chicken Kabobs Directions:

1) In a shallow glass dish, mix the soy sauce, brown sugar, sherry, sesame oil, ginger, and garlic powder.

2) Stir the chicken pieces and pineapple into the marinade until well coated.

3) Cover, and marinate in the refrigerator at least 2 hours.

4) Preheat grill to medium-high heat.

5) Lightly oil the grill grate.

6) Thread chicken and pineapple alternately onto skewers.

7) Grill 15 to 20 minutes, turning occasionally, or until chicken juices run clear.