

Try these beautiful kabobs adapted from a recipe in Light & Tasty, next time you grill outside! They make a perfect side dish or dessert. And when you'd rather stay inside, use the broiler instead. Either way, you'll be glad you did! The cinnamon flavored marinade is delicious!

Makes 6-8 kabobs



Warm Fruit Kabobs

- 1 medium apple*
- 1 medium fresh peach or nectarine
- 1 medium pear
- 1 medium firm plum
- 2 slices fresh pineapple or chunks of
Dole pineapple in juice

- 2 Tbs. honey
- 2 Tbs. lemon juice
- 2 Tbs. olive oil
- 1 tsp. cinnamon

*Fruit may be prepared in advance if you immediately drop it into water with lemon juice after slicing to keep it from turning brown.

Cut all the fruit into wedges, then cut in half. Alternately thread onto 16 soaked wooden skewers (using two skewers side by side for each kabob so the fruit doesn't turn**). In a small bowl, using a whisk, combine the honey, lemon juice, oil and cinnamon.

Grill kabobs, uncovered, over medium heat for 6 minutes or until heated through, turning often and basting frequently with honey mixture. Or if desired, follow same directions except use your broiler.

** This takes more effort than using just one skewer and isn't essential, but they are easier to grill and serve if you use 2 skewers.