

Grilled Teriyaki Chicken Kabobs

Julie Jentzen's

I've been making these for company for over a decade & everyone has always loved them!

8 Boneless Skinless Chicken Breasts or 6 Big Ones Cut into 2" Sq. Cubes

Marinade Overnight

Marinade

$\frac{3}{4}$ of a 10oz Jar of Teriyaki Sauce

Juice from can of Chunk Pineapple (big can if you love it, otherwise the little can will do)

*Store Pineapple in Fridge until skewer assembly

$\frac{1}{4}$ C. Brown Sugar

Skewer Assembly

Skew Chicken, Alternate with your choice of Veggies - some options. . . .

Onion

Green or Colored Peppers

Grape Tomato's

Chunk Pineapple

Button Mushrooms

Grill/Cooking Options

Grill on Medium Heat, Turning and Basting often with Leftover Marinade -or-- Grill or Bake in the Oven until meat & Veggies are done.

Serve with Uncle Ben's Long Grain & Wild Rice Fast Cook Recipe -YUM!

What is Teriyaki?

Teriyaki dishes are found in many different type of cuisine nowadays, even in Mexican and Western dishes. Then, what is teriyaki? It is a way of Japanese cooking. The word, teriyaki is a combination of two Japanese words "teri" and "yaki." Teri means luster and yaki means grill or broil. To make a teriyaki dish, ingredients are broiled, roasted or grilled after being marinated in or basted by teriyaki sauce. It is the teriyaki sauce that brings the shiny look (teri) to the ingredients. This is the real teriyaki, although any dish cooked with teriyaki sauce seems to be called teriyaki nowadays, whether the ingredients are Japanese or not.

