

Busters Chicken Kebobs

1 pound uncooked boneless, skinless chicken breast

1/2 medium pineapple

1 medium green pepper

1 medium sweet red pepper

1 large onion

Busters BBQ Sauce

3 medium garlic cloves, minced

2 tsp soy sauce

1 tsp olive oil

Cooking spray

1. Cut each chicken breast, pineapple, pepper and onion into approximately 24 1-inch-thick pieces. Combine chicken, Busters BBQ Sauce, garlic, soy sauce and oil in a large non-metallic bowl.

2. Marinate in refrigerator for at least one hour and up to 24 hours.

2. Preheat grill. Lightly coat vegetables with cooking spray. Thread two pieces of pepper, pineapple, chicken and onion onto each of eight skewers. Brush with marinade. (Note: If using wooden skewers, soak in water to prevent charring.)

3. Grill over medium-hot coals until chicken is completely cooked, about eight to 10 minutes, turning kebabs every two minutes so they're cooked evenly on all sides.

Serves 4

