

Tropical Shrimp Skewers



PREP TIME : 10 MIN

COOK TIME : 10 MIN

SERVES : 8

Ingredients :

- ***2/3 cup (150 mL) VH[®] Honey Garlic Sauce, divided***
- ***16 peeled deveined shrimp, tails removed***
- ***1 medium red onion, cut into 16 chunks (1-inch/2.5 cm pieces)***
- ***1 large green pepper, cut into 16 pieces (1-inch/2.5 cm pieces)***
- ***16 pineapple pieces (1-inch/2.5 cm chunks)***

Directions :

- 1. In large plastic zip-top bag, combine 1/2 cup (125 mL) VH[®] Honey Garlic Sauce with shrimp; refrigerate for 30 minutes.***
- 2. Preheat grill to medium heat; grease grate well. Evenly thread onion, pepper, pineapple and shrimp onto sixteen 4-inch (10 cm) bamboo skewers.***
- 3. Grill skewers, turning and basting with remaining sauce, for 5 to 7 minutes or until shrimp is cooked through.***

Recipe Tips:

Substitute chicken or pork for shrimp if desired.

To prevent skewers from burning, soak in water for 30 minutes before using.