SAUCY & STICKY BBQ PINEAPPLE CHICKEN KABOBS

By: Simply Creative Chef Rob Scott

Ingredients: Yields 6 servings

2/3 cup barbecue sauce
2/3 cup teriyaki sauce
3 cloves garlic, minced
1 tablespoon freshly grated ginger
2 pounds boneless, skinless chicken breasts, cut into 1-inch chunks
2 cups fresh pineapple chunks
1 red bell pepper, cut into 1 ½ inch pieces
2 tablespoons canola oil
Kosher salt and freshly ground black pepper, to taste

Directions:

- In a medium bowl, combine barbecue sauce, teriyaki sauce, garlic, and ginger
- Reserve ½ cup and set aside
- In a gallon size Ziploc bag or large bowl, combine the barbecue sauce mixture and chicken
- Marinate for at least 2 hours to overnight, up to 8 hours, turning the bag occasionally
- Drain the chicken from the marinade
- Thread chicken, pineapple, bell pepper, and onion onto skewers
- Brush with canola oil
- Season with salt and pepper, to taste
- Preheat grill to medium heat
- Add skewers to grill and cook, turning occasionally, until the chicken is completely cooked through for about 10 minutes (165 degrees F)
- Brush skewers with reserved barbecue sauce mixture, cooking for an additional 1-2 minutes
- Serve immediately