

Grilled Vegetable Shish-Kabobs

July 2015

You will need 10
x Shish Kabob
Skewers



Marinade:

- 1 Large garlic clove
- 1/2 Cup oil
- 1/2 Cup soy sauce
- 1/4 Cup honey
- 1 tsp Sesame oil
- Pinch of ground pepper

Preparation:

- Place over hot grill or BBQ and rotate every couple of minutes
- Continue to brush with marinade
- They are cooked when the vegetables start to appear char grilled



These delicious
shish kabobs
can be enjoyed
hot or cold, with
rice and a side
salad, or just as
they are!

