

Honey-Ginger Marinade for Kabobs of Vegetables, Chicken or Beef

Ingredients:

- 1 Cup soy sauce
- 1 Cup water
- 3 Cup brown sugar
- 2 Cup honey
- 12 Tablespoons powdered ginger
- 3 Tablespoons minced garlic

Preparation:

Mince garlic and combine ingredients in a large mixing bowl. Cut up your vegetables (green or red peppers, onions, large cap mushrooms, eggplant, zucchini, yellow squash, etc.) and your chicken or beef into 1 inch squares. Marinade for 1 - 2 hours. Place onto skewers and grill or broil for a few minutes, flipping once. (Exact time depends on exactly what is on the kabobs.)

Serves: Marinades about 3 pounds of Kabob pieces.

