



Shish-ke-bobs

Serves 4-6, or makes 10-12 "ke-bobs"

Sauce:

1/4 cup soy sauce

2 Tablespoons olive oil

2 Tablespoons light corn syrup

1/4 teaspoon garlic powder

1/4 teaspoon black pepper

wooden skewers, soaked in water 1/2 hour before use

Ingredients for skewering: red or green peppers, onions, mushrooms (whole) tomatoes (cherry), zucchini, chicken breast, beef tenderloin, or anything else that sounds good.

Cut meat into 3/4 inch pieces, enough for 3-4 per skewer. Vegetables should be in 1 inch cubes or the size of a mushroom or cherry tomato. Use an onion or pepper for end pieces since they shrink less and hold the other things in. Put the pieces on tightly, and leave about four inches at the bottom for handling. Grill at medium heat, turn often and baste with the sauce. They are done when the meat is done. Serve with rice or pasta.

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