

GRILLED FRUIT SKEWERS

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1 cup whole strawberries

1 cup honeydew melon, in 2-inch chunks

1 cup pineapple, in 2-inch chunks

1 cup cantaloupe, in 2-inch chunks

Marinade

½ cup rum

¼ cup melted butter

¼ cup rice wine vinegar

Heat BBQ grill to 350° F.

Mix the fruit in a large bowl, or sealable plastic bag, and add the marinade. Marinate for 1-2 hours.

Remove the fruit from the marinade and reserve it.

Alternate the strawberries, honeydew, pineapple, and cantaloupe on bamboo skewers.

Cook on the grill, turning the kabobs after 1 ½ minutes, then rotate and cook for the same time. There should be slight browning at the edges of the fruit.

Present the kabobs on a platter, and just before serving, brush with the remaining marinade.