

Caribbean Chicken Kebobs

- 1 lb. boneless skinless chicken breast, cut into (24) 1 inch cubes
- ½ cup **TSG Island Ponzu™ Sauce**, divided
- 1 fresh mango, cut into (16) 1 inch cubes
- 1 red bell pepper, cut into (16) 1 inch cubes
- 8 8 inch wooden skewers

1. Soak wooden skewers in water for 1 hour before skewering, this will keep them from catching fire on the grill.
2. In a medium bowl or large zip lock bag combine Chicken cubes and 1/3 cup of Island Ponzu Sauce. Refrigerate for 2 hours.
3. In a separate bowl or zip lock bag combine peppers, mango and remaining Island Ponzu Sauce. Refrigerate for 30 minutes.
4. To assemble your kebobs, skewer each kebob in this order – chicken, pepper, mango, chicken, pepper, mango, chicken.
5. Heat your grill to high. Reduce heat to medium high and grill kebobs – lid down / covered - for 3-4 minutes per side, (basting each side with excess Island Ponzu Sauce) with a total cooking time of 6-8 minutes.

Makes 4 Servings