

Grilled Fruit Kabobs

Savannah · 29/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

6

Description

These fruit kabobs make a delicious summer dessert especially when you are grilling outside already You can have these cooking while you are enjoying your burgers or steaks Excellent over vanilla ice cream

Ingredients

- - ½ cup margarine - ¼ cup honey - 3 fresh peaches
- pitted and quartered - 3 fresh plums
- pitted and quartered - 3 bananas
- cut into 4 pieces each - 12 strawberries
- hulled - 12 skewers

Instructions

1. Preheat an outdoor grill for medium heat and place a large sheet of foil onto the grate. Melt butter and honey together in a small saucepan over medium heat. Reduce heat to low and cook gently
2. stirring occasionally
3. until slightly thickened
4. about 5 minutes. Do not let the sauce boil. Thread a peach quarter
5. a plum quarter
6. a banana piece
7. and a strawberry onto each skewer. Place the skewers onto the foil on the preheated grill; spoon honey mixture over each skewer. Grill until the fruit is softened and the sauce has thickened and cooked onto the fruit
8. about 5 minutes. Flip the skewers
9. spoon more margarine-honey sauce over each
10. and grill for about 5 more minutes on the other side. Tips Use remaining honey mixture as dip or as ice cream topping.