

Pineapple-Red Pepper Chicken Skewers

...from the kitchen of Southern Charm Winery (*compliments of Angie*)

serves 4 (2 skewers, 1 cup rice)

ingredients

- * 3 tablespoons brown sugar
- * 3 tablespoons low-sodium soy sauce
- * 2 tablespoons pineapple juice
- * 4 teaspoons fresh lime juice
- * 2 teaspoons grated peeled fresh ginger
- * 2 teaspoons vegetable oil
- * 1 1/2 teaspoons curry powder
- * 1/4 teaspoon salt
- * 3 garlic cloves, minced
- * 1 pound skinned, boned chicken breast, cut into 32 bite-size pieces
- * 1 cup (1-inch) pieces red bell pepper
- * 1 1/2 cups (1-inch) cubed fresh pineapple
- * Cooking spray
- * 4 cups hot cooked rice

directions

- * Prepare grill or broiler
- * Combine first 9 ingredients in a large bowl
- * Add chicken and bell pepper, tossing to coat
- * Thread chicken, pineapple, bell pepper alternately onto each of 8 (12-inch) skewers that have been soaked
- * Discard marinade
- * Place kebabs on grill rack or broiler pan coated with cooking spray; cook 10 minutes or until chicken is done, turning occasionally
- * Serve with rice.

Wine Pairing Suggestions: We recommend our South Fork Red or Soaring Eagle for the dry wine enthusiasts and Crimson Passion for the lighter, sweeter side.