

MEAT - Frankfurters

RED HOTS en KABOB

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| 1/2 pound frankfurters,
cut in 1-inch chunks | 2 green peppers,
cut in 1-inch squares |
| 4 small onions, cut in quarters | 8 slices bacon, cut in half |
| 16 canned pineapple chunks,
drained | 2 large firm tomatoes,
cut in eighths |

1 Recipe Soy-Sauce Marinade

With sharp knife score cut ends of Frankfurter pieces. Soak franks, onions, pineapple and green pepper 3 hours in Soy-Sauce Marinade. Wrap a bacon piece around each pineapple chunk. Alternate the chunks of frankfurter, vegetables, and bacon-wrapped pineapple on skewers. Broil 3 to 4 inches from flame 5 to 7 minutes on first side; turn and broil 3 to 4 minutes longer or till bacon is done. While cooking, brush with Soy-Sauce Marinade. Combine 1/2 cup soy sauce, 1/3 cup catsup, 1/4 cup salad oil, 1/4 cup vinegar, 1 teaspoon thyme, 1 teaspoon prepared mustard. Makes 4 servings.

Home Service

Your Gas Company