

# Red Hots en Kabob

## Ingredients

- ½ lb frankfurters cut in 1" chunks
- 4 small onions cut in quarters
- 16 canned pineapple chunks drained
- 2 green peppers cut in 1" squares
- 8 slices bacon
- 2 large firm tomatoes cut in eights
- soy sauce marinade

## Instructions

With sharp knife score cut ends of Frankfurter pieces. Soak franks, onions, pineapple 3 hours in the soy-sauce marinade. Wrap a bacon piece around each pineapple chunk. Alternated the chunks of frankfurter, vegetables, and bacon-wrapped pineapple on skewers. Broil 3-4" from flame 5-7 minutes on the first side; turn and broil 3-4 minutes or until the bacon is done. While cooking, brush with the soy-sauce marinade.

# Soy Sauce Marinade

## Ingredients

- $\frac{1}{2}$  cup soy sauce
- $\frac{1}{3}$  cup Tomato ketchup
- $\frac{1}{4}$  cup salad oil
- $\frac{1}{4}$  cup vinegar
- 1 tsp thyme
- 1 tsp prepared mustard