

# 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

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

# Soy Sauce Marinade

## Ingredients

- ½ cup soy sauce
- ½ cup Tomato ketchup
- ¼ cup salad oil
- ¼ cup vinegar
- 1 tsp thyme
- 1 tsp prepared mustard