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Grilled Asian Kabobs

Recipe from Hellmanns

Serves: 4

Preparation Time: 15 Minute(s)

Cook Time: 10 Minute(s)

1 cup Hellmann's ® or Best Foods ® Real Mayonnaise (I used 1/2 cup)

1/4 cup apricot preserves*

1 Tbsp. reduced sodium soy sauce

1 Tbsp. Dijon mustard

1 clove garlic, finely chopped

1/2 tsp. ground ginger (I used half teaspoon of ginger paste)

8 uncooked shrimp or chicken kabobs (I used 1/2 lb of medium raw shrimp and 1 lb of chicken breast tenderloins)

4 medium green onions, cut into 3-inch pieces

Combine first 6 ingredients; reserve 1/3 cup. Brush kabobs with remaining sauce. Grill shrimp with green onion until shrimp turn pink. Serve with reserved sauce.

*Variation: Use orange marmalade or mango chutney instead of apricot preserves.