

# Grilled Fruit Kabobs

Tupperware®

## Serves 8

### Cinnamon-Vanilla Glaze

- 1 cup dark brown sugar
- ½ cup lime juice
- pinch of kosher salt
- 2 tsp. Simple Indulgence™ Cinnamon-Vanilla Seasoning Blend

Combine all ingredients in a Chef Series™ 3-Qt./2.8 L Saucepan. Heat on medium until sugar is melted and glaze is smooth. Cool and pour into a Season-Serve® Container.

### Fruit Kabobs

- 1 fresh pineapple, peeled, cored and cut into 1-inch cubes
- 1 mango, peeled, seeded and cut into 1-inch cubes
- 2 kiwis, peeled and cut into 1-inch cubes
- 2 bananas, peeled and cut into 1-inch cubes
- 4 wood skewers soaked in water for at least 1 hour

Skewer fruit, brush with glaze, place in Season-Serve® Container and refrigerate until ready to grill. Place skewers on hot grill for 2-3 minutes or until browned.

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