

Sanpete Turkey Kabobs

Ingredients

Wooden skewers

2½ Pounds BONELESS TURKEY BREAST or TURKEY TENDERS, skin removed if necessary

½ Cup canola oil

1 Cup lower-sodium soy sauce

1 Cup 7-up or Sprite

¼ Tsp. garlic powder

¼ Tsp. freshly ground black pepper

¼ Cup toasted sesame seeds (optional)

Directions

Soak wooden skewers in cold water for about 1 hour before grilling.

Cut turkey breast into 1-inch cubes. In a glass baking dish, mix together the next five ingredients. Add the cubed turkey breast and stir to coat all sides of the turkey cubes with marinade. Cover and refrigerate for about 1 hour.

Remove and drain turkey: discard marinade. Thread 2-3 turkey cubes on soaked wooden skewers.

Grill turkey, uncovered, over medium-hot heat turning frequently – for 9-12 minutes or until the internal temperature reaches 165°F. Sprinkle with sesame seeds and serve.

Note: This appetizer recipe can be expanded to larger entrée portions by increasing the portion to include 4-5 turkey cubes per skewer.

Yield 20 appetizer portions

