

# BBQ Apple Skewers

## Marinade

7 tbsp. Kikkoman Teriyaki Marinade & Sauce  
2 tbsp. honey (or maple syrup for vegan option)  
2 tbsp. pale sesame seeds  
4 tbsp. apple juice  
4 tbsp. rapeseed oil (or other neutral oil)



## BBQ Apple Chicken

Wash & peel 2 firm – halve and core, then cut into 1-inch pieces.  
Cut chicken breasts into 1-inch similar sized pieces.  
Skewer and marinate the kebabs for about 2 hours.  
Barbeque for approximately 5 minutes on each side and serve.

## Butternut Squash \*vegan version

Wash & peel 2 firm – halve and core, then cut into 1-inch pieces.  
Peel and cut squash into 1-inch similar sized pieces. Boil to soften slightly.  
Skewer and marinate the kebabs for about 2 hours.  
Grill or Roast in 350 degree oven for approx. 8 minutes on each side, until tender and serve.

\* you can also include slices of red onion on the kebabs