PEACH CHICKEN KABOBS

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P each season is upon us! Peaches are almost always associated with sweet recipes but they can be very delicious in savory dishes as well. Here's an easy one for the grill! The kabobs can be prepared ahead of time and kept in the refrigerator for a few hours before grilling.

For the kabobs:

1lb	boneless chicken breasts
4-6	fresh unpeeled peaches rinsed sliced into large cubes
1	large sweet onion sliced into large chunks
	Homemade peach vinaigrette (dressing recipe below)
12	wooden skewers soaked in water
	cooking spray for the grill

For the dressing:

1/3c.	white balsamic vinegar
1	garlic clove, minced
2 Tbsp	sugar
¼ tsp	ground pepper
1/8 tsp	salt
2 Tbsp	olive oil
1 large	peach peeled, pitted and pureed
1 ½ Tbsp	chopped fresh basil

(Photo taken from Internet)
Recipe taken from internet

To make the dressing:

- Whisk vinegar, garlic, brown sugar, salt and pepper in a small bowl until sugar is dissolved
- Whisk in oil until blended
- Stir in fresh peach puree and basil
- Set aside and make the kabobs

For the kabobs:

- Before you begin, soak the wooden skewers in water
- This helps keep them from burning while cooking
- Some say soak, others say don't bother, I say do what you think is best. I soak my skewers.
- Cut chicken breasts into 2-3" cubes
- Cut peaches and onions into chunks big enough to skewer
- Assemble kabobs by placing onion, peaches and chicken on the skewers
- Pour vinaigrette over the top, cover and refrigerate for several hours
- Preheat grill to about 375 degrees and spray with non-stick spray
- Cook kabobs for 8-10 minutes, turning several times, until done.

Maggie's Notes

- Use boneless thigh meat if you prefer it.
- If you can find bottled peach vinaigrette, feel free to use that.
- If you don't have white balsamic vinegar, use the dark but it will color all the food.

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