



Tender Bits Kabobs

1 can Tender Bits, drained

1/4 Cup French Salad Dressing

1/4 Cup Apricot Jam

1 Tablespoon sesame seeds

Vegetables of choice such as:

Zucchini, bell pepper, radish, onion, mushroom, green onion, cherry tomato, potato (may use pineapple if desired)

Metal or bamboo skewers (soak bamboo skewers in water before assembling and grilling)

Instructions: Mix French salad dressing and apricot jam. Coat the Tender Bits in the sauce and sprinkle with sesame seeds.

Cut the vegetables into uniform pieces. Slide Tender Bits and vegetables onto the skewers alternating to make appealing. Grill for 8-10 minutes or until desired doneness.

Submitted by N.R. of North Carolina