

North Shore Chicken Kabobs

Ingredients

- 3 tablespoons soy sauce
- 3 tablespoons brown sugar
- 2 tablespoons sherry
- 1 tablespoon sesame oil
- 1/4 teaspoon ground ginger
- 1/4 teaspoon garlic powder
- 8 skinless, boneless chicken breast halves
- cut into 2 inch pieces
- 1 (20 ounce) can pineapple chunks, drained
- skewers



Directions

1. In a shallow glass dish, mix the soy sauce, brown sugar, sherry, sesame oil, ginger, and garlic powder. Stir the chicken pieces and pineapple into the marinade until well coated. Cover, and marinate in the refrigerator at least 2 hours.
2. Preheat grill to medium-high heat.
3. Lightly oil the grill grate. Thread chicken and pineapple alternately onto skewers. Grill 15 to 20 minutes, turning occasionally, or until chicken juices run clear.

Clean & Glassy Sweet Bread

Ingredients

- 1 cup warm water
- 5 tablespoons white sugar
- 3 cups all-purpose flour
- 3/4 teaspoon salt
- 2 tablespoons dry milk powder
- 2 tablespoons dry potato flakes
- 1 tablespoon active dry yeast
- 1/4 teaspoon vanilla extract
- 1/4 teaspoon lemon extract
- 2 eggs
- 4 tablespoons margarine



Directions

1. Measure ingredients into the bread machine in the order suggested by the manufacturer.
2. Set machine for dough.
3. Place dough in a 9x5 inch loaf pan. Allow to rise until doubled. Preheat the oven to 350 degrees F.
4. Bake in the preheated oven for about 30 minutes. Crust should be golden and bread should sound hollow when thumped.