



Recipes

TROPICAL FRUIT KEBOBS

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| 8 bamboo skewers | 1 large firm banana |
| 1/4 cup (50 mL) melted butter | 1 nectarine |
| 3 tbsp (40 mL) firmly packed brown sugar | 8 strawberries, hulled |
| 1 tbsp (15 mL) lemon juice | 8 cubes pound cake (1 1/2 inch/3.75 cm) |
| 1/4 tsp (1 mL) cinnamon | Vanilla ice cream |
| 1 kiwi fruit | Cinnamon |

Soak bamboo skewers in hot water for 30 minutes. In a small bowl, combine butter, brown sugar, lemon juice and cinnamon. Peel kiwi and cut in half crosswise. Cut each half into 4 wedges. Peel banana and cut into 8 pieces. Cut nectarine into 8 chunks. Thread fruit and cake onto soaked skewers. Brush with brown sugar mixture. Grill over medium heat on natural gas barbecue for 4 - 5 minutes, turning frequently. The fruit should be just warm and slightly glazed. To serve, place a scoop of ice cream on each dessert plate and sprinkle with cinnamon. Arrange 2 kebobs beside each scoop of ice cream. Serves 4.

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