
Vegetable Kabobs

*A simple yet tasty side dish. Grill outside or on the broiler in the oven.
Makes 6 servings.*



Ingredients:

12	New baby red potatoes
2	Onions, yellow or white
1	Green pepper (sweet)
1	Red pepper (sweet)
1	Yellow pepper (sweet)
12	Large mushrooms
12	Cherry tomatoes
1/3 cup	Butter
1/4 cup	Grated parmesan cheese
1/4 tsp	Garlic salt
1/2 tsp	Dried thyme leaves

Directions:

1. Heat grill to medium-high heat.
2. Place potatoes and onions in saucepan with water and bring to a boil. Simmer 6-8 minutes until potatoes are barely tender. Drain well.
3. Cut each onion into 6 wedges.
4. Seed bell peppers and cut each into 6 wedges.
5. Melt butter in a separate saucepan and stir in cheese, salt, and thyme leaves.
6. Thread vegetables onto 12 metal skewers or 12 soaked wooden skewers.
7. Grill 4-6" from heat for 8-10 minutes. Brush kabobs frequently with butter sauce and turn frequently until vegetables are tender.