

Grilled Scallop Kabobs

20 oz can pineapple chunks 1/4 tsp garlic powder
1/4 cup white wine vinegar 1 lb scallops
1/4 cup soy sauce 1/4 lb mushrooms
2 Tbs lemon juice
2 Tbs chopped fresh parsley
1/2 tsp black pepper
2 green bell peppers, seeded and cut into 1-inch pieces
18 cherry tomatoes, rinsed and stems removed

Drain pineapple chunks; reserve juice. In a shallow baking dish, combine white wine, reserved pineapple juice, soy sauce, lemon juice, parsley, pepper and garlic powder, mixing well. Add pineapple chunks, scallops, mushrooms, bell peppers and cherry tomatoes; refrigerate for 1 hour. Alternate pineapple, scallops, mushrooms, peppers and tomatoes on skewers, then grill about 4 inches from hot coals for 10 to 12 minutes, turning and basting frequently with the marinade. Serve hot.