

Rosemary Skewers

Cut chicken, pork, lamb, or beef into small cubes or strips.

Marinate chicken, pork, lamb, beef or fish in Mandarin ***Orange Marinade*** at least 2 hours or overnight.

Marinate seasonally available vegetables in ***Orange Balsamic Vinaigrette*** or ***Zesty Orange Vinaigrette***.

Fresh, clean rosemary stems – strip lower foliage off stem, sharpen end.

Soak prepared rosemary skewers in separate container using Mandarin Orange Marinade.

You can also use wooden skewers. You can also marinate the skewers in a liquid smoke, citrus juice or barbecue mixture for other kabobs.

Rosemary foliage can be dried and used in other recipes

Thread marinated items on the skewers. Due to different cooking time, it is best to do separate skewers, all meat and all vegetable skewers.

Fantastic prepared on the grill or in the oven.