

## RUM BA FRUIT SKEWERS



Vanilla and cinnamon add sweetness while ginger and red peppers bring a surprise heat to these grilled tropical fruit skewers. Make sure bananas are firm and ripe for this spicy, jazzed up, special dessert.

### — ingredients —

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1/2 cup brown sugar 1/2 teaspoon cinnamon 1/2 teaspoon ground ginger 1/8 teaspoon red pepper, optional 1/4 cup rum\*  
2 teaspoons pure vanilla extract 6 pieces (2x1-inch) fresh papaya 6 pieces (2x1-inch) fresh pineapple 4 ripe red or 2 ripe yellow bananas, peeled, cut into 6 pieces 2 kiwis, peeled, cut into 6 pieces 2 star fruit, cut into 6 pieces 12 skewers\*\*

\*Or use 1/4 cup pineapple juice and 1 teaspoon rum extract.

### — preparation —

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1. Mix brown sugar and spices in small bowl.
2. Stir in rum and vanilla until sugar is dissolved. Alternately thread fruit on double skewers\*\*.
3. Brush with spice mixture.
4. Let stand 5 minutes.
5. Grill over medium heat 10 minutes or until lightly browned, turning occasionally and basting with spice mixture.

\*\*If using wooden skewers, soak thoroughly in water at least 30 minutes. To prevent pieces of fruit from spinning around when turning kabobs, thread fruit onto two parallel skewers for each kabob.

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