



# Curry Vegetable Kabobs

Family Recipes!

- 16 large florets of broccoli
- 16 large florets of cauliflower
- 16 button mushrooms, wiped clean
- 2 large red onions, each cut into 8 wedges
- 2 green peppers, de-stemmed, deseeded, and cut into 16 pieces
- 2 orange or yellow peppers, de-stemmed, deseeded, and cut into 16 pieces
- 2 red peppers, de-stemmed, deseeded, and cut into 16 pieces
- 1 eggplant, de-stemmed and cut into 1-inch cubes
- 1 cup Curry and Herb Marinade
- 8 bamboo skewers

## Directions:

Fill a pot with water and bring it to a boil. Add broccoli and cook 1-2 minutes or until it turns bright green. Remove the broccoli with a slotted spoon and immediately plunge into a bowl of ice water to stop the cooking process. Remove the broccoli from the ice water and allow to dry on a towel. Repeat the same process with the cauliflower. Thread the vegetables onto the skewers in the following order: 1 button mushroom, 1 wedge of red onion, 2 pieces of orange pepper, 2 cauliflower florets with the tops facing outward, 2 pieces of green pepper, 2 pieces of eggplant, 2 pieces of red pepper, 2 broccoli florets with the tops facing outward, 1 wedge of red onion, and end with 1 button mushroom. Repeat the same procedure for the remaining skewers. Place the skewers in a large casserole dish, pour the marinade over the top of the kabobs, and rotate them a bit to fully coat with the marinade. Cover, place in the refrigerator, and allow to marinate for 1 hour. Place the skewers on a hot grill, turn them over often, and cook until lightly charred on all sides, approximately 10 minutes total cooking time. Transfer the kabobs to a large platter and serve 1 kabob per person.

Serves 8