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## ***Easy Chicken & Bacon Skewers***

- 1/4 Cup soy sauce
- 1/4 Cup cider vinegar
- 2 Tbsp honey
- 2 Tbsp canola oil
- 10 Large mushrooms, cut in half
- 2 Green onions, minced
- 3 Skinless, boneless chicken breast halves - cut into chunks
- 1/2 Pound sliced thick cut bacon, cut in half
- 1 (8 ounce) can pineapple chunks

- 1) In a large bowl, mix the soy sauce, cider vinegar, honey, and canola oil.
- 2) Stir in the mushrooms and green onions.
- 3) Place the chicken in the mixture.
- 4) Cover, and marinate in the refrigerator at least 1 hour.
- 5) Preheat an outdoor grill for high heat, and lightly oil grate.
- 6) Wrap the chicken chunks with bacon, thread onto skewers.
- 7) Alternate with mushroom halves and pineapple chunks.
- 8) Arrange skewers on the prepared grill.
- 9) Cook 15 to 20 minutes, brushing occasionally with remaining soy sauce mixture, until bacon is crisp and chicken is no longer pink and juices run clear.

Makes 6 Servings