



### Ingredients:

- 1/2 cup brown sugar
- 1/4 cup rum
- 2 teaspoons McCormick® Pure Vanilla Extract
- 1/2 teaspoon McCormick® Ground Cinnamon
- 1/2 teaspoon McCormick® Ground Ginger
- 1/4 teaspoon McCormick® Ground Red Pepper
- 1 pineapple, peeled, cored, cut into 2x1-inch pieces
- 4 ripe red or 2 ripe yellow bananas, peeled, cut into 2x1-inch pieces
- 2 star fruit, cut into 1-inch slices
- 8-12 skewers

## Rum Ba Fruit Skewers

Makes: 6 servings  
Prep Time: 10 minutes  
Cook Time: 10 minutes



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### Directions:

1. In a small bowl, stir first 6 ingredients until sugar dissolves. Set aside.
2. Thread fruit alternately onto double skewers.
3. Brush with spice mixture.
4. Let stand 5 minutes.
5. Grill fruit skewers 10 minutes or until brown, basting with spice mixture and turning occasionally.

Tip: To prevent pieces of fruit from spinning around as you turn kabobs, thread fruit onto two parallel skewers for each kabob.

*Recipe courtesy Allrecipes.com & McCormick® & Company*

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