## Ham & Pineapple BBQ Shish Kebabs



## Easy homemade kebabs on a stick

Get the whole family involved with this easy & child friendly recipe to get everyone excited at your next BBQ. Grilled golden pineapple with crispy ham for a healthy food feast everyone will love.

Top tip: You can mix it up with any small fruit or meat (chicken, lamb or beef).

## Ingredients

400 g sliced ham off the bone

- 1/2 fresh pineapple, peeled and diced
- 2 tbsp seeded mustard
- 160 g pure honey

## Method:

- 1. Soak 8 long skewers in water for 10 minutes; alternatively use 8 metal skewers.
- 2. Preheat the BBQ to medium low.
- 3. Bunch a slice of ham and alternately thread it and a piece of pineapple onto the skewer.
- 4. In a small bowl, whisk together the mustard and honey.

- 5. Place the skewers on the BBQ and cook, turning every minute until golden.
- 6. In the last minute, generously glaze with the honey-mustard mixture, turn, glaze, turn, glaze and turn to create a glossy coat of sticky sweet and savouriness.