

Grilled Rainbow Vegetables

Makes 4 - 6 servings

Ingredients

- 6 fresh kumquats
- 6 fresh button mushrooms
- 6 fresh shiitake mushrooms
- 6 fresh (peeled) or canned water chestnuts, drained
- 1 green bell pepper, seeded and cut into diamond shape
- 1 red bell pepper, seeded and cut into diamond shape
- 6 wooden skewers

Marinade

- 2 tablespoons Chinese barbecue sauce
- 2 tablespoons soy sauce

Sauce

- ¼ cup soup stock or water
- 1 tablespoon Chinese barbecue sauce
- 1 tablespoon oyster-flavored sauce
- 1 tablespoon rice wine
- 1 teaspoon honey

- 1 teaspoon cornstarch, dissolved in 2 teaspoons water

1. Combine kumquats, mushrooms, water chestnuts, bell peppers, and marinade ingredients in a bowl; stir to coat. Let stand 15 minutes. Thread one kumquat and one of each vegetable on a wooden skewer. Repeat with remaining kumquats, vegetables and wooden skewers. Reserve marinade.
2. Preheat grill and brush with oil. Place skewers on grill; grill 4 to 6 minutes or until done, occasionally turning and brushing with oil. Remove to a serving plate.
3. Combine sauce ingredients in a saucepan; bring to a boil. Add cornstarch solution; cook, stirring, until sauce thickens. Pour sauce over vegetable skewers and serve.