

Angels Cook Book



Yummy Honey Chicken Kabobs

Kabobs:

8 skinless, boneless chicken breast halves - cut into 1 inch cubes
5 small onion, cut into 2-inch pieces
2 medium red bell peppers, cut into 2-inch pieces
2 cloves garlic
12 bamboo skewers

Marinade:

1/3 cup honey
1/3 cup soy sauce
1/4 cup vegetable oil
1/4 teaspoon ground black pepper

Instructions:

Make the marinade: Whisk honey, soy sauce, oil, and black pepper together in a large glass bowl.

Remove 1/4 cup of the marinade to a small jar; seal and set aside to use while cooking.

Add chicken, onions, bell peppers, and garlic to the marinade in the large bowl. Cover and marinate in the refrigerator for 2 hours or overnight.

When ready to cook, preheat an outdoor grill for high heat and lightly oil the grate.

Drain marinade from chicken and vegetables; discard marinade. Thread chicken and vegetables alternately onto skewers.

Place kabobs on the preheated grill. Cook, turning frequently and brushing with reserved marinade, until nicely browned on all sides and chicken is no longer pink in the center, about 12 to 15 minutes.

Serve hot and enjoy!

Nutritional Information

Serving Size: 12 servings • Calories: 179

www.allrecipes.com/recipe/8626/yummy-honey-chicken-kabobs/



Blackberry Cobbler

Batter:

2 1/2 cups all purpose flour
1 1/2 cups white sugar
1 tablespoon baking powder
1 teaspoon salt
2 cups milk
1/4 cup unsalted butter, melted
1 tablespoon vanilla extract

Berries:

1/2 cup white sugar
2 tablespoons cornstarch
6 cups fresh blackberries
1/4 cup unsalted butter, melted

Instructions:

Gather the ingredients.

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch baking dish.

Prepare the berries by whisking the sugar and cornstarch together in a small bowl. Place blackberries into a mixing bowl and drizzle with melted butter. Sprinkle cornstarch mixture over top, then toss until evenly coated.

Spread into the prepared baking dish.

Make the batter: Whisk flour, sugar, baking powder, and salt together in a mixing bowl until evenly blended. Stir in milk, melted butter, and vanilla until combined but still slightly lumpy.

Pour over berries in the baking dish.

Bake in the preheated oven until berries are tender and the crust is golden brown, 55 to 60 minutes.

Nutritional Information

Serving Size: 10 servings • Calories: 422

www.allrecipes.com/recipe/218009/barons-blackberry-cobbler/