

Hawaiian BBQ Kabobs

1 pound of sliced baked ham (from the deli)

Pineapple cut into chunks

1 orange pepper cut into small squares

Kabob sticks (soaked in water)

Sweet Baby Ray's BBQ Sauce

Roll each ham slice up, then fold like a fan and place through the end of kabob stick. Then

add pineapple, ending with orange pepper. Repeat until stick is full and brush on BBQ sauce.

Place on grill and cook until nice and brown. You can add more BBQ sauce while grilling.

These little babies were so delish!!