



Donated by Allen & Myra Charleston

Apricot Glazed Emu Kabobs

- 1 pound emu roast cut into 1" cubes
- 1 (16-ounce) jar apricot preserves
- 1 cup orange juice
- 1 tsp. liquid smoke
- 2 TBSP butter, melted

Using a blender, mix together preserves, juice, liquid smoke and butter. Pour half into container with lid; marinate the emu meat for 20 to 30 minutes.

Remove meat from marinade and thread on 4 to 6 skewers. If you are using bamboo skewers, don't forget to soak them in water for 20 to 30 minutes before using.

Grill over hot coals 8 to 10 minutes, basting with marinade often.

Heat the remaining marinade to make a glaze, serve with kabobs. Serves 4 to 6.