

PB & J Kabobs

Cook Time: 15 minutes

Total Time: 1 hour and 15 minutes

Servings: 2 cups of fruit punch jelly

INGREDIENTS:

For the Fruit Punch Jelly

3 Cups Juicy Juice® 100% Juice,
fruit punch flavor

6 Tablespoons fruit pectin

3 Cups sugar

For the Rest of the Kabobs

White bread (crust removed)

Smooth peanut butter

Blueberries, for garnish

Strawberries, for garnish

Grapes, for garnish



HERE'S WHAT TO DO

For the Fruit Punch Jelly

1. In a saucepan, whisk together Juicy Juice 100% Juice, fruit punch flavor and pectin. Cook over medium heat for 10-15 minutes until it boils.
2. Add sugar and allow the mixture to boil for about 10 minutes until it boils up.
3. Allow the mixture to settle and cool in the fridge for 4 hours.

For the Rest of the Kabobs

1. Roll a slice of trimmed white bread gently and evenly with a rolling pin.
2. Spread a thin layer of peanut butter, then a thin layer of jam.
3. With a knife or rolling cutter slice 4 even strips. Roll up each strip into a pinwheel. Stick a pinwheel onto a skewer and alternate with your choice of fresh fruit.