Cut tofu into 1-inch cubes. Drain on several layers of paper towels to remove as much moisture as possible. Place in single layer in shallow pan. Combine remaining ingredients, except peppers, and pour over tofu; turn cubes to coat all sides. Marinate 1 hour turning cubes after 30 minutes. Alternate tofu and peppers on 4 bamboo skewers**. Grill over medium heat or broil until browned on all sides; baste several times during cooking.

* If refrigerated water-pack tofu is not available, substitute shelf-stable (silken) tofu. Broil in oven, without putting cubes on skewer, until lightly browned.

** Soak bamboo skewers in water 1 hour or longer to prevent exposed parts from burning.

Makes 4 servings.