

Sweet Chili Pork Kabobs

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Ingredients:

1 1/2# pork tenderloin
1 green pepper
1/4 of a red onion
1 summer squash
about a cup of snap peas
1/2 cup sweet chili sauce
3 cloves minced garlic
1/4 cup balsamic vinegar
1 cup pineapple cubes

Directions:

*Trim the pork tenderloin, then cut into bite sized pieces and place in a resealable bag.

*Seed the green pepper and cut into chunks. Peel the onion, separate the scales and cut into pieces. Cut the ends off of the squash and cut into about 1/2 inch slices. Trim the stem end and remove the string of the snap peas. Place all in a resealable bag.

*Whisk together the sweet chili sauce, garlic and balsamic vinegar. Put half of this sauce into each of the bags. Gently manipulate the ingredients to be sure all are covered with the sauce. Seal and refrigerate, turning now and then, overnight.

*NOTE: I use metal skewers. If you use wooden ones, soak in water for a few hours before using.

*Thread the pork chunks onto skewers. Thread the vegetable chunks and pineapple cubes onto other skewers.

*Preheat your grill to hot (about 450 degrees). Place the skewers on the grill and immediately lower the temperature to medium. Cook, turning now and then, for about 20 minutes or until the pork is cooked through. To serve, remove from skewers carefully.