

Featuring Tennessee Gourmet® Products

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Grilled Pork Kebabs

6-8 wooden skewers, soaked in water	½ tsp. garlic salt
1 (pound) boneless pork loin, cut into 1 inch cubes	½ tsp. black pepper
1 tsp. TNG® Savory Pork Rub	1 Tbsp. balsamic vinegar
2 Tbsp. TNG® Apple & Spice Sauce	2 Tbsp. olive oil
1 pint cherry tomatoes	Cooking spray, olive oil

Sprinkle the pork with Savory Pork Rub and spoon over the Apple & Spice, cover with plastic wrap, refrigerate for 1–2 hours.

In a separate bowl gently pierce the tomatoes with a fork. Add garlic salt, pepper, balsamic vinegar and oil, allow to rest at room temperature for 1-2 hours.

Bring the pork to room temperature and discard the remaining marinade. Thread pork cubes alternately with tomatoes on skewers.

Preheat grill to medium heat. Spray with olive oil and place skewers on the grill. Grill for 12-14 minutes, turning occasionally. Remove from heat and serve.