

Featuring Tennessee Gourmet® Products

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Grilled Pork & Potato Kebabs

6-8 wooden skewers, soaked in water	1 pound small red potatoes
1 boneless pork roast, about 1 ½ pounds	Extra Virgin Olive Oil (EVOO)

Marinade

⅓ cup dry white wine	1 tsp. salt
2 cloves garlic, minced	2 Tbsp. Tennessee Gourmet® Apricot & Spice (your choice of flavor)
1 tsp. lemon zest	¼ tsp. fresh ground pepper

Cut pork roast into 1 inch cubes and place into a large re-sealable plastic bag.

Combine marinade ingredients in a small bowl. Pour mixture over pork, seal bag, and marinate in the refrigerator for 2-6 hours.

While pork is marinating, place potatoes in a large water filled saucepan. Allow potatoes to cook for 15-18 minutes. Remove from heat, drain, and rinse with cold water.

Preheat grill for medium heat. Remove pork from bag and discard marinade. Thread pork cubes alternately with potatoes on skewers. Brush with olive oil and place onto the grill. Grill for 12-14 minutes, turning occasionally. Remove from heat and serve.