

PORK KABOBS

Sarah Harmeyer, July 2016

* GLUTEN - FREE

Ingredients

- 2 lbs pork loin, trimmed and cut into 1 1/2 inch cubes
- 2 tbsp grainy mustard
- 2 tbsp apple cider vinegar
- 4 tbsp olive oil
- 2 tbsp honey
- 2 cloves garlic, minced
- 1 tsp salt
- ground black pepper
- 2 sprigs fresh rosemary
- 5 firm, ripe peaches

INSTRUCTIONS

1. Mix together mustard, vinegar, 2 tablespoons of olive oil, honey, salt, and pepper in a large bowl.
2. Chop the rosemary and add 1 teaspoon to the marinade.
3. Add cubes of pork to the marinade, cover bowl, and refrigerate at least 1 hour, and up to overnight.
4. Place the pork cubes onto skewers, leaving a little space between each piece so that the pork cooks evenly.
5. Wash and cut the peaches into quarters. Place peach quarters onto skewers.
6. Drizzle peach skewers with remaining olive oil, and season with remaining rosemary, and salt and pepper, to taste.
7. Preheat grill to medium-high heat.
8. Cook pork 7-8 minutes on each side, until done. Grill peaches 4-5 minutes on each side, until tender.
9. Arrange skewers on a platter and serve.