



Honey Pork Tenderloin Kabobs

Recipe and photo courtesy of National Pork Board. For more information about pork, visit PorkBeInspired.com

Ingredients:

1/2 cup bourbon* or 2 tablespoons cider vinegar
1/2 cup honey
1/2 cup mustard
1 teaspoon dried tarragon
3 to 4 sweet potatoes, cut into 24 one inch cubes
1 1/2 pounds pork tenderloin, cut into 24 one-inch cubes
4 medium ripe peaches, unpeeled, pitted and quartered
4 green bell peppers, each cut into 8 two-inch pieces
8 yellow onion, each cut into 4 two-inch pieces
Olive oil, for grilling

Method

Set the EGG for direct cooking at 400°F/204°C.

Mix first four ingredients in a bowl; stir well and set glaze aside. Grill, steam or boil sweet potatoes until crisp-tender. Thread 3 sweet potato cubes, 3 pork cubes, 2 peach quarters, 4 green pepper pieces and 4 onion pieces alternately onto each of eight [Flexible Skewers](#).

Brush kabobs with honey glaze mixture; lightly oil cooking grid. Grill for 5 minutes on each side or until thoroughly cooked, basting occasionally with glaze.

** Bourbon is optional, can substitute 2 tablespoons cider vinegar*

Makes 4 servings