

Good Eats *Recipes*

Jalapeno Honey Mustard Pork Kebabs

What You Need:

1/2 cup + 1 Tablespoon GOOD EATS Jalapeno Honey Mustard

1 pork tenderloin (about 3/4 pound), trimmed and cut crosswise into 1 1/2-inch pieces

Directions:

Prepare grill. In a bowl add pork to 1/2 cup marinade. Toss pork pieces to coat well and marinate 15 minutes. Thread pork onto two 10-inch metal skewers and grill on an oiled rack set 5 to 6 inches over glowing coals 4 minutes. Turn kebabs and baste with reserved 1 tablespoon marinade. Grill kebabs, turning and basting them, 10 to 15 minutes more, or until pork is cooked through and registers 160°F. on a meat thermometer.