

GUASTELLO'S VILLAGE MARKET

Spanish-Style Pork Kabobs

Ingredients:

Marinade:

1/3 cup finely chopped fresh Italian parsley
¼ cup extra-virgin olive oil
2 tbl. minced red onion
1 tbl. sherry vinegar
1 tbl. smoked paprika
2 tsp. ground cumin
2 tsp. minced garlic
¼ tsp. ground cayenne pepper

Kosher salt

2 pork tenderloins, each about 1 pound, trimmed of silver skin and any excess fat, cut into 1 ¼ inch cubes
2 large bell peppers, 1 red and 1 green, cut into 1 ¼ inch squares

Whisk the marinade ingredients, including ½ tsp. salt. Put the pork cubes in a large, resealable plastic bag and pour in the marinade. Press the air out of the bag and seal tightly. Turn the bag to distribute the marinade, place in a bowl, and refrigerate for 4 to 8 hours, turning occasionally.

If using bamboo skewers, soak in water for at least 30 minutes.

Prepare the grill for direct cooking over high heat.

Remove the pork from the bag and discard the marinade. Thread the pork and bell pepper squares alternately onto skewers.

Brush the cooking grates clean. Grill the skewers over direct high heat, with the lid closed as much as possible, until the pork is barely pink in the center, 8 to 10 minutes, turning once or twice. Remove from the grill and season with salt.

Credit: weber.com