



Indian Spiced Pork Kebobs

Spring fever has hit and I'm taking full advantage of every opportunity to turn on the Weber. Searching for something a little different than the traditional bbq chicken or steak tips, I opted for this Indian Spiced Pork recipe and I am so pleased with the flavorful results!

INGREDIENTS

- 1 1/2 lbs pork chops or pork tenderloin
- 1 Tbs. pressed garlic
- 1 1/2 tsp. kosher salt
- 1/2 Tbs. cumin
- 1 Tbs. curry powder
- 1/2 Tbs. coriander
- 1/8 tsp. cayenne pepper
- 1/4 cup lemon juice
- 3 Tbs. extra virgin olive oil
- 2 red bell peppers
- 1 large onion

* NOTES

Recipe adapted from *Our Best Bites*.

PREPARATION

Prepare pork by cutting into 1 1/2" pieces and placing in a large zip-lock bag.

In a small bowl, mix the garlic, salt, cumin, curry, coriander and cayenne. Add fresh or bottled lemon juice and olive oil. Stir to combine well.

Pour spice mixture into the zip-lock bag with the pork. Seal bag and marinate in the refrigerator for 3-4 hours.

Chop peppers and onions into 1" squares and store in a separate container in the refrigerator.

When pork is marinated, add the peppers and onions to the zip lock, seal and squish around until they are fully covered with the marinade.

Heat grill or grill pan to medium-high. Onto each skewer, thread 3 pieces of pork alternating with pepper and onion. Grill skewers, turning occasionally, until pork is cooked through, 8 to 10 minutes.

MAKES 12 SKEWERS.

