



Ingredients:

- 1 whole pork tenderloin, cut into 6x1/2x1/8-inch strips
- 2 tablespoons brown sugar
- 1/2 teaspoon dry ginger
- 1 garlic clove, crushed
- 1/2 cup soy sauce
- 1/4 cup dry sherry

Teriyaki Pork Skewers

Makes: 4 servings.

Prep Time: 1 hour

Cook Time: 10 minutes



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Directions:

1. In medium bowl, stir together green onion, brown sugar, ginger, garlic, soy sauce and sherry.
2. Add pork, toss lightly to coat well.
3. Cover and marinate in refrigerator at least one hour.
4. Preheat grill to medium heat.
4. Remove pork from marinade, discarding marinade, and thread onto skewers.
5. Grill directly over fire, turning to brown evenly, for 4-5 minutes.

Recipe courtesy of the National Pork Board.

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