



### Ingredients:

- 1 pound boneless pork loin, cut into 1/2-inch cubes
- 1 cup plain low fat yogurt
- 2 tablespoons ground coriander
- 1/2 teaspoon turmeric
- 1/2 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/4 teaspoon ground ginger
- Barbecue skewers

## Curried Pork Kabobs

Makes: 4 servings.  
Prep Time: 4 to 24 hours  
Cook Time: 10 minutes



## DROP, SWAP AND GO™

Visit [bluerhino.com](http://bluerhino.com) for grilling recipes and Rhino locations near you

FOLD HERE



### Directions:

1. In medium bowl stir together yogurt, orange juice and seasonings; add pork to bowl, stir to coat with marinade.
2. Cover and refrigerate 4-24 hours.
3. Remove pork from marinade; shaking cubes gently to remove excess marinade. Discard remaining marinade.
4. Preheat grill to medium-high heat.
5. Skewer pork evenly on skewers.
6. Grill over medium-hot fire, turning frequently, for about 10 minutes, until nicely browned.

## Curried Pork Kabobs

Makes: 4 servings.  
Prep Time: 4 to 24 hours  
Cook Time: 10 minutes



## DROP, SWAP AND GO™

Visit [bluerhino.com](http://bluerhino.com) for grilling recipes and Rhino locations near you

### Serving Suggestions

These curry-kissed kabobs are great hot off the grill, served with a cucumber vinaigrette salad and hot white rice tossed with some chopped cilantro.

Recipe courtesy of the National Pork Board.