



Ingredients:

- 1 pound pork tenderloin, cut into 3/4-inch cubes
- 1/3 cup smoky barbecue sauce
- 1/3 cup orange marmalade
- 2 tablespoons prepared horseradish

Smoky Citrus Kabobs

- Makes: 4 servings.
- Prep Time: 30 minutes
- Cook Time: 15 minutes



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Directions:

1. Preheat grill to medium heat, indirect cooking.
2. Thread tenderloin cubes onto skewers (if using bamboo skewers, soak in water for 30 minutes before using to prevent burning).
3. Stir together remaining ingredients for basting sauce.
4. Place kabobs on grid and grill, brushing generously with basting sauce.
5. Grill and turn to brown evenly, brushing frequently with sauce, just until done, about 10-12 minutes.

Serving Suggestions

A smoky sweet flavor makes these kabobs a big hit. Serve with grilled vegetables kabobs and a seasonal fruit salad.

Recipe courtesy of the National Pork Board.

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