

## *Pineapple Pork Kebabs*

Recipe courtesy of Pitmaster Sterling Ball

Prep time: 10 minutes

Cook time: 1 hour

Servings: 3-4



- 1/2 Smithfield Prime Boneless Fresh Pork Loin
- 1 sweet onion, cut into 1-1 1/2-inch square pieces
- 1 red bell pepper, cut into 1-1 1/2-inch square pieces
- 2 cups pineapple chunks
- 3-4 tablespoons barbecue rub
- 2 1/2 cups teriyaki marinade
- 3-4 flexible skewers

Heat grill or smoker to 250° F. Cut pork loin into 2-inch cubes.

Season pork loin, sweet onion, red bell pepper and pineapple chunks with rub.

Thread pork loin, onion, pepper and pineapple on skewer; repeat until length of skewer is almost full. Repeat with additional skewers.

Put assembled kebabs in large re-sealable bag and add teriyaki marinade. Carefully remove air from marinade bag and refrigerate 20 minutes.

Remove kebabs from marinade bag and place on grill over indirect heat; cook 12-14 minutes, remove and set aside.

Increase grill temperature to 400° F. Sear kebabs at high heat, until caramelized. Using meat thermometer, check pork loin cubes for doneness; remove from heat once pork reaches internal temperature of 145° F.

Source: Smithfield

<http://www.smithfield.com/meal-ideas/shakeitup/sweet-and-spicy-pork-mini-kabobs/>