



Honey Pork Tenderloin Kabobs

Ingredients:

- 1/2 cup bourbon (can substitute 2 tablespoons cider vinegar)
- 1/2 cup honey
- 1/2 cup mustard
- 1 teaspoon dried tarragon
- 3-4 sweet potatoes cut into 24 one-inch cubes
- 1 1/2 pounds pork tenderloin, cut into 24 one-inch cubes
- 4 medium ripe unpeeled peaches, pitted and quartered
- 4 green peppers, each cut into 8 two-inch pieces
- 8 yellow onion, each cut into 4 two-inch pieces
- Olive oil for grilling

Makes: 4 servings.

Prep Time: 20 minutes

Cook Time: 15 minutes



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Directions:

1. Preheat grill to medium heat.
2. Mix first four ingredients in a bowl; stir well and set glaze aside.
3. Steam or boil sweet potatoes until crisp-tender.
4. Thread 3 sweet potato cubes, 3 pork cubes, 2 peach quarters, 4 green pepper pieces and 4 onion pieces alternately onto each of eight 10-inch skewers.
5. Brush kabobs with honey glaze mixture.
6. Lightly oil grill.
7. Place kabobs on grid and grill for 5 minutes on each side or until thoroughly heated, basting occasionally with glaze.
8. Serve.

Makes: 4 servings.

Prep Time: 20 minutes

Cook Time: 15 minutes



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Serving Suggestions

Give your grill a new thrill with these spiked kabobs. Serve with favorite potato salad, grilled corn on the cob and cold melon for dessert.

Recipe courtesy of the National Park Board.