

# Oriental Pork Skewers



## Ingredients

- 2 pork tenderloins, well-trimmed, about 12 oz / 0.375 kg EACH
- 2 Tbsp / 30 mL EACH soy sauce and hoisin sauce
- 1 Tbsp / 15 mL EACH honey and sherry
- 1 Tbsp / 15 mL grated ginger root
- 2 Tbsp / 30 mL vinegar
- 2 cloves garlic, minced
- 1 tsp / 5 mL sesame oil
- 1 EACH red and green bell pepper, cut into bite-size pieces

## Directions

1. With sharp knife, slice tenderloins into 1-inch cubes and place in resalable plastic bag;
2. In small saucepan, combine soy sauce, hoisin sauce, honey, sherry, ginger, vinegar, garlic and sesame oil. Bring to a brief boil; stir occasionally. Remove saucepan from heat and allow sauce to cool.
3. Pour sauce over cubes. Seal bag and refrigerate 4 hours. Remove from refrigerator and let stand at room temperature 30 minutes before cooking.
4. Thread cubes onto metal skewers or soaked bamboo skewers, alternating meat with red and green bell pepper pieces.
5. Preheat barbecue on high; reduce heat to medium. Grill skewers on lightly oiled grill grate 5-7 minutes per side; do not overcook.

## Additional Info

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):** 15
- **Number of Servings:** 4-6