

# Luau Pork Kebabs from Cooks Country

Combining juicy, flavorful center-cut pork chops with sweet pineapple and crunchy peppers gave our Luau Kebabs a welcome Hawaiian flavor profile. We marinated the cubed pork briefly in a blend of soy sauce and garlic, and tossed the pineapple and vegetables in oil to keep them moist while they grilled and to encourage browning.

1  $\frac{3}{4}$  pounds center-cut boneless pork chops, about 1  $\frac{1}{4}$  inches thick

$\frac{1}{4}$  cup  
extra-virgin olive oil  
plus 2 additional tablespoons

3 medium cloves garlic, minced

2 tablespoons  
soy sauce

Salt and pepper

1 large pineapple, peeled, cored, and cut into 1-inch chunks (or substitute mango or papaya)

2 red bell peppers, stemmed, seeded, and cut into 1-inch pieces



1 large red onion, peeled and cut into 1-inch pieces



You can configure the kebabs any way you like, but be sure to skewer the cubes of pork between two pieces of pineapple or other fruit. The pineapple helps to tenderize and flavor the pork.

1

## INSTRUCTIONS

Cut pork chops into 1  $\frac{1}{4}$ -inch cubes. Combine  $\frac{1}{4}$  cup oil, garlic, soy sauce,  $\frac{3}{4}$  teaspoon salt, and  $\frac{1}{2}$  teaspoon pepper in medium bowl. Add pork cubes, toss to coat, and marinate for 15 minutes. Toss pineapple (or mango or papaya), peppers, and onion with remaining 2 tablespoons oil in medium bowl and season with salt and pepper.

2

Thread pork, pineapple, peppers, and onion onto eight 12-inch metal skewers. Brush skewers with any remaining marinade.

3

Grill kebabs over high heat, turning skewers, until pork is well browned and cooked through, 8 to 10 minutes. Alternative: Use a grill pan or your oven.