

## Meat/Garlic Pork Kebabs

- A: 1/2C canola oil  
3T olive oil  
6c garlic, minced  
4T balsamic vinegar  
2T rosemary (or 2t dried & crushed)  
1/2t black pepper
- B: 2# pork tenderloin, cut into 1 1/2in cubes.
- C: 3 zucchini squash, sliced into 1/2in  
2 red peppers, cut into 1 1/2in pieces
1. Combine (A) in small metal bowl. Reserve 3T.
  2. Add (B) to (A), refrigerate 24 hours, stirring occasionally.
  3. Coat (C) with 3T marinade reserved in step 1.
  4. Drain meat. Thread (B) and (C) onto bamboo skewers which have been soaked in water.
  5. Grill over hot coals 10-12 minutes, turning once.



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*From the kitchen of David and Jennifer Deaven*