

GREEN APPLE & PORK KEBOBS

- 1 lb. pork tenderloin cut into 1½-inch pieces
- $\frac{3}{4}$ cup **TSG Vermont Maple Dijon Grilling Sauce** - divided
- 1 apple cut into 16 wedges
- $\frac{1}{2}$ red onion cut into 16 - 1 inch - chunks
- 8 8-inch wooden skewers

1. Soak wooden skewers in water for 1 hour before skewering, this will keep them from catching fire on the grill.
2. In a large zip lock bag combine pork tenderloin and $\frac{1}{2}$ cup of Vermont Maple Dijon Sauce. Refrigerate for 2 hours.
3. In a separate bowl or zip lock bag combine apples, onions and $\frac{1}{4}$ cup of Vermont Maple Dijon Sauce. Refrigerate for 30 minutes.
4. To assemble kebobs, skewer pieces in this order: pork, apple, onion, pork, apple, onion, pork.
5. Heat your grill to high. Reduce heat to medium high and grill kebobs – lid down/covered - for 4-6 minutes per side, (basting each side with excess Vermont Maple Dijon Sauce marinade). Total cooking time of 8-12 minutes.

Makes 4 servings