

Jamaican Pork Kabobs

Simple Every Day | June 2007



Jamaican Pickapeppa sauce is much milder than Tabasco. If you'd like a little more fire from your kabobs, sprinkle them with jerk seasoning before grilling.

- 1 12-14-OZ. PORK TENDERLOIN, CUT INTO 1-INCH CHUNKS
 - 4 CUPS ASSORTED VEGETABLES, SUCH AS RED ONION WEDGES, SWEET PEPPER PIECES, 1-INCH-THICK CHUNKS OF ZUCCHINI OR SUMMER SQUASH, CRIMINI MUSHROOMS, AND CHERRY TOMATOES
 - 1/4 CUP MANGO CHUTNEY, FINELY CHOPPED
 - 3 TBSP. PICKAPEPPA SAUCE
 - 1 TBSP. COOKING OIL, PLUS ADDITIONAL FOR BRUSHING
 - 1 TBSP. WATER
- COOKED COUSCOUS WITH SLICED GREEN ONION

Thread pork and vegetables, except tomatoes, alternately onto long metal skewers (or bamboo skewers that have been soaked in water for 30 minutes), giving each piece a little space. Brush vegetables with a little cooking oil. In a small bowl combine chutney, Pickapeppa sauce, 1 tablespoon oil, and water; set aside. Grill kabobs on the rack of an uncovered grill directly over medium heat for 12 to 14 minutes or until no pink remains in the pork and the vegetables are tender, turning once. During the last 5 minutes of grilling, add cherry tomatoes and brush kabobs with chutney mixture. Serve atop cooked couscous flavored with sliced green onion. Makes 4 servings.

SOMETHING TO SIP

Try a weeknight-friendly libation with your grilled dinner: Chill sparkling water with fruit-flavored ice cubes made from orange, cranberry, mango, or papaya juice—and garnish the drink with fresh mint.