

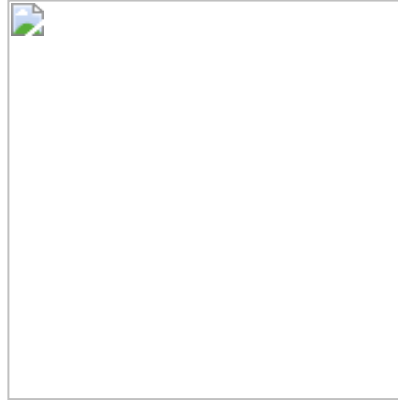


Marinated Pork Kebabs with Gunther's Spicy Ginger Pineapple Salsa

Yield: 3 Servings (6 Kebabs)

Ingredients:

- 1/2 each - Red Onion (Quartered and Separated)
- 1/2 each - Red Pepper (Cut into 3/4 inch squares)
- 1/2 each - Yellow Pepper (Cut into 3/4 inch squares)
- 1/2 each - Green Pepper (Cut into 3/4 inch squares)
- 1/4 each - Pineapple (Cut into 1/2 inch cubes)
- 1 jar - Gunther's Spicy Ginger Pineapple
- 6 each - Wooden Skewers



Method:

1. Soak 6 wooden skewers in water for one hour before using, preheat the oven to 375 degrees
2. Marinate pork cubes in 2 ounces of Gunther's Spicy Ginger Pineapple Salsa for about 2 hours
3. Take skewers and alternate peppers, pork, onions and pineapples (see picture)
4. Place kebabs on a cooking rack over a sheet tray and put in the oven, bake for 10-12 minutes, baste with salsa that pork was marinated in and rotate
5. Bake for 10-12 minutes more or until pork is cooked through
6. Remove and serve over Gunther's Spicy Ginger Salsa with rice pilaf (see picture)

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