

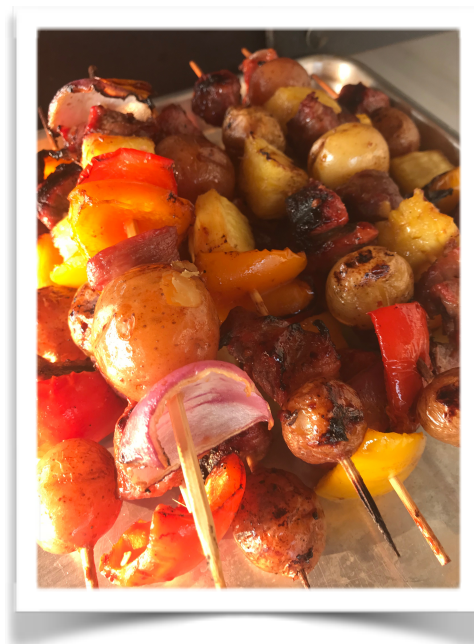
Hawaiian Pork Kabobs serves 5-6 people

Kabobs

1 kg Unger Meats Pork Stew Kabobs
1.5 lbs Mixed Little Gem Potatoes (boiled)
Cubed Pineapple (1 container) - cut into chunks
3 Peppers (Red, Orange & Yellow) - cut into chunks
1 Red Onion - cut into chunks
Bamboo skewers (soak in water for several hours)

Hawaiian Marinade

¼ cup pineapple juice
¼ cup soy sauce
¼ cup honey
¼ cup vegetable oil
1 tbsp chili sauce
1 ½ tbsp apple cider vinegar
1 tbsp minced garlic
¼ tsp dried red pepper flakes
½ tsp fresh ground black pepper



Combine all marinade ingredients, pour over Pork Stew Kabob Style meat and refrigerate for 1 hour or overnight.

Brushing Glaze

Prairie Oils & Vinegars Garlic Olive Oil

Prairie Oils & Vinegars Blackberry Ginger Balsamic Vinegar

Combine glaze ingredients in a bowl - swirl to combine the oil and vinegar just before brushing.

Assemble kabobs as desired. BBQ on medium-low heat (300-325) for approximately 45 mins. In the last part of grilling, brush kabobs generously with Garlic & Blackberry Ginger Glaze to finish.