

Grilled Lime & Garlic Pork Skewers

Hamburgers and hot dogs are traditional grilled fare, but what about pork? These skewers are super easy and incredibly delicious! So lets get grilling!

LIME & GARLIC PORK SKEWERS

THE LAZY GASTRONOME



What you need:

- 1 small pork tenderloin (about 1 to 1 ½ pounds)
- 1 lime
- Lemon Pepper
- Garlic Salt

How to Do it:

Cut the pork tenderloin into quarters lengthwise, then cut in half crosswise.

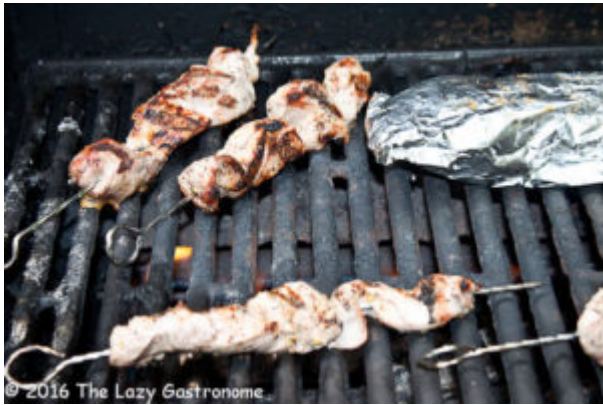


Squeeze the juice of $\frac{1}{2}$ the lime on one side, then sprinkle with lemon pepper and salt. Turn and repeat.



Thread the two lengths of pork from each quarter onto one skewer. Repeat with the remaining pork strips.

Grill over direct heat on medium-high until the outside is browned well, about 5 minutes on each side.



Remove from grill and



serve immediately with Corn relish.



Serves 4

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Here are some items used to prepare this dish –

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