

Peach & Pork Kabobs

If you're like us and find yourself spending a lot of time out by the grill during the summer, this recipe is a must-try. Though grilled separately due to different cooking times, the grilled peaches and pork loin are served and eaten together, making a delightful compliment of charred, sweet and smoky flavors.

Ingredients

Serves 5

- 2 pounds pork loin, trimmed and cut into 1 ½ inch cubes
- 2 T grained mustard
- 2 T apple cider vinegar
- 4 T olive oil, divided
- 2 T honey
- 2 cloves garlic, minced
- 1 teaspoon salt
- fresh-ground black pepper
- 2 sprigs fresh rosemary
- 5 firm, ripe peaches

Mix together mustard, vinegar, honey, garlic, salt and two tablespoons of olive oil. Chop the fresh rosemary and add 1 teaspoon to the marinade. Once mixed, add the cubes of fresh pork and toss to combine. Cover and refrigerate for at least 1 hour, preferably overnight.

Preheat your grill to medium-high. Remove the pieces of pork from the marinade and place on skewers, leaving a little space between each so they cook evenly. Wash and cut the peaches into quarters. Place the peaches on skewers and drizzle with remaining olive oil. Season with salt and pepper and remaining rosemary.

Preheat your grill to medium-high and cook pork 7-8 min on each side, until done. Grill peaches 4-5 mins on each side. Arrange on a platter and serve.

