

Family Favorite Kabobs

Recipe courtesy of *Taste of Home* magazine

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Ingredients:

1/4 cup white wine vinegar
1/4 cup soy sauce
3 tablespoons prepared mustard
2 tablespoons minced fresh parsley
3 teaspoons pepper
2 garlic cloves, minced
2 pork tenderloins (1 pound each), cut into 1-inch cubes

3 medium ears sweet corn, cut into 1-inch wheels
1 large onion, cut into wedges
1 large green pepper, cut into 1-inch pieces
1 package (11-1/2 ounces) cherry tomatoes
1/2 pound medium fresh mushrooms
1 1/2 cups cubed fresh pineapple

Directions:

Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and simmer for 15-18 minutes or until tender. Drain and cool slightly; set aside.

In a small bowl, combine the oil, lemon juice, Worcestershire sauce, vinegar, soy sauce, mustard, parsley, pepper and garlic. Pour half into a large resealable plastic bag; add the pork.

Pour remaining marinade into another large resealable plastic bag, add the vegetables and pineapple. Seal both bags and turn to coat; refrigerate for 2 hours. Drain and discard both marinades.

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Directions:

On 12 metal or soaked wooden skewers, alternately thread pork with vegetables and pineapple. Grill, covered, over medium heat for 8-10 minutes on each side or until pork juices run clear. Makes 6 servings.