

Maple-Glazed Pork Kabobs with Apples

Recipes Courtesy of Foodland Ontario



Preparation Time: 20 minutes Cooking Time: 20 minutes Servings: 6

Ingredients:

- 1-1/2 (750 g) Ontario Pork Loin, cut into 1-inch (2.5 cm) cubes
- 1 tbsp. (15 mL) vegetable oil
- 1 tbsp. (15 mL) chopped fresh thyme
- Pinch each salt & pepper
- 2 tbsp (25 mL) Ontario Maple Syrup

Apples:

- 2 tbsp (25 mL) Ontario Maple Syrup
- 3 Ontario Apples (unpeeled), thickly sliced
- 2 tbsp (25 mL) butter



Preparation:

In bowl, toss pork with oil. Season with thyme, salt and pepper. Skewer meat onto 6 soaked bamboo skewers. Grill over medium heat until tender and cooked through, turning as needed, 10 to 15 minutes. Remove from heat, brush with maple syrup. Place on large platter.

Apples:

In bowl, pour maple syrup over apples and toss to gently coat. Melt butter in large skillet over medium-high heat; cook apples, stirring often until tender and glazed, 5 to 8 minutes. Serve with pork.