

Glazed Pork & Pineapple Kebabs

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| 2 cups pineapple juice | 1 Tbsp minced garlic |
| ¼ cup lime juice
(about 2 limes) | 2 lb boneless pork chops,
cut into 1½-inch pieces |
| 1 Tbsp light brown sugar | 1 cup fresh pineapple
chunks |
| ½ tsp salt, divided | 1 small green bell pepper,
cut into 1-inch pieces |
| Pepper | 1 small red onion, cut into
1-inch pieces |
| 3 Tbsp hot sauce
(like Frank's RedHot) | |
| 2 Tbsp olive oil | |

1. Combine pineapple juice and lime juice in a saucepan; bring to a boil. Reduce heat to medium and cook, stirring occasionally, until mixture is thickened and reduced to 1 cup, about 20 minutes. Stir in brown sugar, ¼ tsp salt and pepper; let glaze cool.

2. Heat grill to medium-high. Combine hot sauce, olive oil and garlic in a large bowl. Add pork and toss. Thread pork onto skewers, alternating with pineapple, bell pepper and onion. Sprinkle with remaining ¼ tsp salt.

3. Grill kebabs until pineapple and vegetables are charred and pork is cooked through, 9 to 10 minutes, turning occasionally. Transfer to a platter and brush lightly with glaze. Serve with remaining glaze on the side. **Serves 8**

