

Pork Kabobs with Oranges and Rosemary

From: Jennie @ On the table tonight

- 1 c. orange juice
- 1/3 c. soy sauce
- 1/4 c. olive oil
- 2 t. dried rosemary
- 3 cloves garlic, minced
- 2 lbs. pork sirloin roast, cut into 2" cubes (or pork tenderloin)
- 2 navel oranges, cut into wedges



Combine orange juice through garlic in a large ziplock bag. Add pork to the bag and let marinate in the refrigerator for at least 30 minutes.

While pork is marinating, soak skewers (if using wooden) in water for 30 minutes to prevent burning.

Remove pork from marinade, and discard remaining juices.

Alternate oranges and pork onto skewers, and then grill over medium-high heat for 4 minutes per side. Test pork to be sure it's done before serving.