



sunsetgourmet.ca

PORK AND PINEAPPLE SKEWERS

2 small or 1 large pork tenderloin, cut into 1" pieces

1 Tbsp. olive oil

2 Tbsp. **Chef's Blend-All Purpose Seasoning**

1 fresh pineapple, cut into 1" chunks

1 red pepper, cut into 1" chunks

1 small red onion, cut into slices

1-2 Tbsp. **Maples Chili Crunch Seasoning**

Place cubed pork in a medium bowl, drizzle with olive oil and sprinkle with **Chef's Blend-All Purpose Seasoning**. Massage seasoning into the pork and refrigerate for 1-2 hours. Preheat BBQ. Thread pork, peppers and pineapple on skewers and grill on medium heat for 15-18 minutes, turning frequently. In the last five minutes of cooking sprinkle generously with **Maple Chili Crunch Seasoning**.

*If using bamboo skewers, soak in water for 20 minutes before using.



- **Maple Chili Crunch Seasoning**
- **Chef's Blend-All Purpose Seasoning**