



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Grilled Pork Tenderloin and Apple Skewers with Orange Balsamic Glaze –

For the glaze:

**2 cups of orange juice
½ cup of balsamic vinegar
1 tsp. of Kosher salt
2 tbl. of freshly ground black pepper**

**1 lb. pork tenderloin, cut into 1 inch cubes (12 – 16 cubes)
2 Granny Smith apples, cored and cut into 8 wedges
2 tbl. of olive oil
Salt and freshly ground black pepper to taste**

1. Make the glaze: in a small saucepan, combine all the ingredients and bring to a boil over high heat. Reduce the heat to medium low and simmer vigorously until the liquid is reduced by half; about 20 minutes. Remove from the heat and set aside.

2. In a medium bowl combine the pork cubes, apples, olive oil, salt and pepper to taste and toss well. Thread the pork and apples alternately onto skewers and grill over a medium-hot fire for 5-7 minutes, turning several times. To check for doneness, cut into one of the pieces of pork. It should be just pink in the center. During the last 30 seconds of cooking, brush the skewers with some of the glaze.

3. Remove the skewers from the fire, drizzle with the remaining glaze and serve.

Credit: License to Grill