

From the Kitchen of Sheryl Yuengling



Pork & Vegetable Kabobs

2 lb. boneless pork loin,
trimmed and cut into 1 ½
inch cubes
¾ cup olive oil
⅓ cup red wine vinegar
½ cup Yuengling Flight
2 Tbsp. soy sauce
2 Tbsp. honey

1 tsp garlic powder
1 tsp kosher salt
1 tsp black pepper
½ tsp red pepper flakes
1 Tbsp. fresh thyme,
chopped
1 Tbsp. fresh oregano,
chopped

1 large yellow onion, cut
into 1 inch chunks
2 bell peppers, seeds
removed and cut into 1 inch
chunks
6 baby Portobello
mushrooms, cleaned

In a medium bowl, combine the vinegar, beer, soy sauce, honey, garlic powder, salt, pepper, red pepper flakes, thyme, and oregano. Slowly whisk in the oil until well combined. In a large resealable bag, add the pork and vegetables. Pour the marinade in, close the bag, and shake to coat well. Refrigerate 2-4 hours.

Using wooden or metal skewers, alternate adding the pork, onion, bell peppers, and mushrooms.

Lightly oil the grill plates and grill over medium-high heat for 12-15 minutes, turning occasionally. Let rest 5 minutes before serving.

