

JALAPENO HONEY MUSTARD KABOBS

- 1 pork tenderloin (3/4 lb.), trimmed and cut into 1 ½ pieces
 - 3 Tbsp **TSG Oh, Honey! Mustard**
large garlic clove, minced and mashed to a paste with ¼ tsp
TSG Sisters Seasoned Salt
 - 1 Tbsp fresh lemon juice
 - 1 Tbsp fresh or pickled jalapeno pepper, seeded and minced
1. Prepare grill.
 2. Coat tablespoon with thin layer of vegetable oil to prevent honey mustard from Sticking. In a bowl whisk together honey mustard, garlic paste, lemon juice, jalapeno and pepper to taste and reserve 1 tablespoon of marinade in a small bowl for basting kebabs.
 3. Add pork to marinade in bowl. Toss to coat and marinate 15 minutes.
 4. Thread pork onto two 10-inch skewers and grill for 4 minutes. Turn kabobs and baste with reserved marinade.
 5. Grill kabobs, turning and basting them, 10 to 15 minutes more, or until pork is cooked through and registers 160 degrees on a meat thermometer.