

APPETIZERS AND SNACKS  
MINIATURE TERIYAKI PORK KABOBS

- 1 pound boneless pork loin, cut into 4x1x1/2-inch strips
- 1 11-ounce can mandarin oranges, drained
- 1 small green pepper, cut into 1x1/4x1/4-inch strips
- 1/4 cup teriyaki sauce
- 1 tablespoon honey
- 1 tablespoon vinegar
- 1/8 teaspoon garlic powder
- Bamboo skewers, soaked in cold water 20-30 minutes

On bamboo skewers, thread pork strips accordion-style with the mandarin oranges. Add a green pepper strip to the ends of each skewer.

For sauce, in a small bowl combine the teriyaki sauce, honey, vinegar, and garlic powder; mix well. Brush sauce over kabobs. Broil 6 inches from heat 5-6 minutes, turning and brushing with sauce occasionally.

Servings: 24  
Preparation Time: 10 minutes  
Cooking Time: 5 minutes

Nutrient Information per Serving:

Calories: 39  
Protein: 4 gm  
Fat: 1 gm  
Sodium: 126 mg  
Cholesterol: 11 mg

Source: The National Pork Producers Council