

# Honey Pork Tenderloin Kabobs

(from [www.porkbeinspired.com](http://www.porkbeinspired.com) )

## Ingredients

1/2 cup bourbon, (OR 2 tablespoons cider vinegar)  
1/2 cup honey  
1/2 cup mustard  
1 teaspoon dried tarragon  
3-4 sweet potatoes, cut into 24 one-inch cubes  
1 1/2 pounds pork tenderloin, cut into 24 one-inch cubes  
4 medium ripe peaches, unpeeled, pitted and quartered  
4 green peppers, each cut into 8 two-inch pieces  
8 yellow onion, each cut into 4 two-inch pieces  
olive oil, for grilling

## Directions:

Mix first four ingredients in a bowl; stir well and set glaze aside. Steam or boil sweet potatoes until crisp-tender. Thread 3 sweet potato cubes, 3 pork cubes, 2 peach quarters, 4 green pepper pieces and 4 onion pieces alternately onto each of eight 10-inch skewers. Brush kabobs with honey glaze mixture. Lightly oil grill. Grill over medium-hot coals 5 minutes on each side or until thoroughly heated, basting occasionally with glaze.

(NOTE: the US Dept. of Agriculture says pork can be safely cooked to medium rare at a final internal cooked temperature of 145 degrees F., followed by a three-minute rest time)