

Brine Cured Pork Kabobs with Jalepenos and Pineapple

Servings : 8

Amount	Measure	Ingredient - Preparation Method
6	cups	cold water
1/4	cup	sugar
3	tablespoons	coarse salt
2	each	bay leaf
1	tablespoon	black peppercorn - whole
1	tablespoon	allspice berries
3	cloves	garlic - chopped
1 3/4	pounds	pork loin - cut 1.5" cubes
1/2		pineapple - peeled, cored and cut into 1" chunks
16	medium	jalepenos - cut in half lengthwise
		spicy molasses glaze
1	teaspoon	black pepper
2	tablespoons	extra virgin olive oil

Combine water, sugar salt, bay leaves, peppercorns, allspice and garlic in a bowl. Add pork, cover and refrigerate for at least 4 hours or overnight. Drain and set aside.

Thread 4 cubes of pork, alternating with pineapple chunks and pepper halves, onto 8 skewers. Brush with glaze and season with salt and pepper.

Arrange skewers, off direct heat, on a hot grill. Grill, rotating skewers and brushing with remaining glaze and olive oil to prevent sticking as neccessary, until pork is cooked through but juicy in the center, about 12 minutes. Pineapples and peppers should be soft but charred.