

Deviled Pork and Bacon Kebabs

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	pound	pork tenderloin - 1" cubes salt and pepper
1/2	pound	thick bacon slices - 1" pieces
1/4	cup	dijon mustard
1 1/2	cups	fresh bread crumbs
4	tablespoons	butter - melted

Preheat broiler.

Sprinkle pork cubes with salt and pepper. Thread pork and bacon alternately on 4 medium skewers, brush each with mustard, roll each in bread crumbs and arrange on a broiler pan. Baste with butter and broil till crusty, about 15 minutes, basting with butter and turning often.