

Tandoori Pork on Outdoor Grill

Servings : 4

Amount	Measure	Ingredient - Preparation Method
14	ounces	pork tenderloin
		naan
		plain yogurt
1	small	cucumber - julienned
		marinade
2		4 inch pieces of ginger - peeled and finely chopped
12	cloves	garlic - finely chopped
1	tablespoon	ground cumin
1	tablespoon	ground coriander
1	tablespoon	sweet paprika
2 1/2	teaspoons	garam masala
1	teaspoon	ground fenugreek
2	teaspoons	Indian chile paste
5	tablespoons	lemon juice
1/4	cup	mustard oil

Soak 8 wooden skewers in water overnight.

Combine all marriade ingredients in a non-reactive bowl.

Cut the pork into 1 inch cubes. Add the pork to marinade and toos to coat. Refrigerate for at least 3 hours.

Thread pork on skewers and grill for 5 minutes per side or until cooked.