

Terriyaki Pork Skewers

Rose Product used: Pork Tenderloin, cut into strips

1 whole Rose Pork Tenderloin,
cut into 6x1/2x1/8-inch strips

2 tbs. sliced green onion

1 tbs brown sugar

1/2 tsp dry ginger

1 garlic clove, crushed

1/2 cup soy sauce

1/4 cup dry sherry

In medium bowl, stir together green onion, brown sugar, ginger, garlic, soy sauce and sherry. Add pork, toss lightly to coat well. Cover and marinate in refrigerator at least one hour. Prepare medium-hot fire in grill; remove pork from marinade, discarding marinade, and thread onto skewers. Grill directly over fire, turning to brown evenly, for 4-5 minutes. Serves 4



Rose Packing Company



Recipe courtesy of the National Pork Board