

BARBECUED PORK AND APPLE KEBABS

(from [Martha Stewart website](#))

1/2 cup apricot jam
2 tablespoons cider vinegar
1 tablespoon tomato paste
2 tablespoons olive oil, plus more for grill
salt and pepper
2 small pork tenderloins - halved lengthwise and cut into 16 cubes
1 medium red onion, cut into 8 wedges
1 Granny Smith apple, peeled and cut into 8 wedges

If using wooden skewers, soak them in water for several hours. Assemble long skewers alternating pieces of pork, onion, and apple wedges. Start with a piece of meat, and end with a piece of apple. Reserve. (This step can be made several hours ahead of grilling).

In a small bowl, combine the apricot jam, vinegar, tomato paste, and 1 Tsp olive oil. Season with salt and pepper.

Heat grill to medium-high, and oil the grates. Sprinkle the kebabs lightly with salt and black pepper. Place skewers on grill; cover grill, and cook, turning occasionally, until grill marks are visible, about 8 minutes. Brush the kebabs with some sauce, and cook, turning skewers and basting occasionally with more sauce, until pork is no longer pink in the center and is nicely glazed, 6 to 8 minutes more.

Serve over steamed rice, couscous, or just with a salad.