

CIDER-MARINATED PORK KEBABS

(from the Bewitching Kitchen)

2 pork tenderloin filets
1/2 cup apple cider
1/8 cup olive oil
zest and juice of 1 lemon
1 Tbsp agave nectar
1 tsp fennel pollen
1/2 tsp *pimente d Espelette*
salt to taste

Remove the silver skin of the pork tenderloin, and cut the meat in large cubes. Make a marinade by whisking all ingredients (except salt) until fully combined. Place the pieces of pork in a large bowl and add the marinade, coating all pieces well with it. Leave it in the fridge, covered, for a few hours or overnight.

Remove the meat from the marinade, thread it into skewers (if using wooden skewers, soak them in cold water for a few hours). Season with salt, and grill to your desire of doneness, turning the skewers once during grilling.

Serve with slices of lemon to squeeze over the meat.