

Bone Suckin' Pork and Cherries



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Ingredients:

Bone Suckin' Sauce, 2 cups, 1 cup for marinating and 1 cup for basting

Pork Tenderloin, 1, 1 lb. cut up in chunks to skewer

Fresh Cherries, 1/2 pint, pitted

Wooden Skewer, 6, soaked in water for at least 15 mins



Directions:

Pre-heat grill to a medium-high heat. Cut the pork tenderloin into chunks and marinate in Bone Suckin' Sauce for at least 20 minutes. Thread a pork chunk onto skewer and then skewer a cherry and repeat. Allow about 1 to 2 inches of free space on each end. This allows easier handling of the skewers. Thread extra skewers with just cherries and baste with Bone Suckin' Sauce. These require less cooking time, about 3-5 minutes and are great to toss in with the pork. The cherries cooked with the pork have a more concentrated flavor. Baste skewers with Bone Suckin' Sauce and place on grill. Cook about 7 minutes per side and continue to baste the skewers. Serves 4

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