

Tapena

GRAB A FORK



Barbeque Pork Pinchos

Serves 6 – 8 small plates

Pair with: Tapena Garnacha

Ingredients

- 2 lbs pork butt, trim off excess fat
- 4 cloves garlic, minced
- 3 tsp dried oregano
- 1 tsp ground black pepper
- 1 tsp paprika
- 1/4 cup olive oil
- 16 – 18 small skewers
- 1/4 cup honey or maple seasoned barbeque sauce

Directions

Combine garlic, oregano, pepper and paprika to make a marinade.

Cut the pork into 1-inch cubes. Toss pork cubes with marinade. Put into a non-reactive container, cover and refrigerate overnight.

Heat grill to high. Skewer the pork pieces. Grill the skewers on all sides, about 8 minutes. Brush all sides lightly with barbeque sauce.

Serve warm.