



## Pork Tenderloin Kababs

### INGREDIENTS

1½ lbs pork tenderloin, 16 pieces	1 red onion, 16 pieces	⅓ cup olive oil
¼ cup dry red wine	3 TBS balsamic vinegar	3 TBS soy sauce
1 TBS garlic, chopped	1 TBS fresh ginger root, chopped	1 teaspoon maple syrup
8 bamboo skewers, soaked in water for 30 minutes		

### DIRECTIONS

Thread 2 pieces of pork and 2 pieces of onion alternately on each skewer. Season with salt and pepper. Arrange kebabs in 13x9x2-inch glass baking dish. Whisk all remaining ingredients in medium bowl. Pour marinade over kebabs. Let stand up to 2 hours at room temperature or cover and refrigerate up to 1 day, turning occasionally. Preheat broiler. Drain marinade into small saucepan. Boil marinade 2 minutes. Broil kebabs until pork is cooked through, turning frequently and basting occasionally with marinade, about 12 minutes. 1 skewer; 125 calories.