

## **Pork, Lemon and Potato Kebabs Perfect For The BBQ**



Pork kebabs make a fantastic addition to any barbecue and they're great because you can mix them up in so many different ways. You can add different flavourings, sauces and meats to make your kebab taste truly unique. How about adding baby new potatoes into the mix? Like the sound of that then read on.

### **What you'll need:**

16 baby new potatoes

700g pork tenderloin (you'll find this in most supermarkets)

Lemon wedges, to serve

For the lemon marinade

## **Waterall**

Quality Pork Butchers in Sheffield

<http://www.waterall.co.uk>

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2 tbsp chopped fresh rosemary

leaves, or 2 tsp dried

3 tbsp olive oil

½ lemon juice only oil - for spraying or brushing

### **How to make them:**

Cook the potatoes in boiling salted water for 10-12 minutes until barely tender. Drain them well. Trim the pork of any excess fat and cut the meat into 3cm cubes. Thread the pork alternately with the potatoes on to eight skewers.

First of all, get the barbecue going or put the grill on to heat up. Mix the chopped rosemary, olive oil and lemon juice together and season with salt and pepper.

Brush the marinade over the pork and potatoes. Barbecue or grill for 14 minutes, turning once and brushing again halfway through cooking. Serve with lemon wedges.