

# PORK BITES

Prep time: 35 mins | Cook Time: 5 mins | Cook Temp: 475-500 F

We prepared these Pork Bites on the Big Green Egg but the temperature and cooking times would be the same on a smoker grill or propane grill.

## INGREDIENTS:

- Whole Pork Loin
- Melted Butter
- **Heath Riles Garlic Jalapeño Seasoning**

## DIRECTIONS:

- Preheat the grill to 475 - 500 F. You will be cooking over direct heat.
- Cut pork loin into bite size pieces.
- Season pork bites with **Heath Riles Garlic Jalapeño Seasoning** (or seasoning of your choice) and allow to rest for about 30 minutes so the spices can soak into the meat.
- Skewer the pork bites and place on grill. Be sure to watch them **CLOSELY. They will cook fast as you are cooking at a very high temperature.**
- While the meat is cooking, prepare the sauce. Melt butter and add more of the seasoning. Stir to mix well.
- Once the pork reaches the 140 F temperature, remove from heat and toss in butter/spice sauce. Serve. Enjoy!



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