

HONEY LIME PORK KABOBS

Prep time: 15 mins | Total Time: 45 mins + marinating time | Grilling Temp: 225 F

INGREDIENTS:

- **Unger Meats** Boneless Pork Chops, cut into bite size pieces
- Fresh Vegetables, cut into bite size pieces
- **Heath Riles BBQ Honey Rub**
- **Prairie Oils Persian Lime Infused Olive Oil**

DIRECTIONS:

- Preheat smoker to 225 F.
- **Prepare the Pork:**
 - Cut pork chops into bite size pieces.
 - In a large bowl, combine Persian Lime Olive Oil and Honey Rub to create a bit of a paste. Add the cut up pork, cover and set aside.
 - Allow to marinate for several hours or overnight.
- **Prepare the Vegetables:**
 - Cut all the vegetables into bite size pieces.
 - Toss with Persian Lime Olive Oil and Honey Rub until well coated.
- **Assemble Kabobs:**
 - Assemble the kabobs onto the skewers and place on smoker for approximately 40 mins or until the pork reaches an internal temperature of 145 F. *Watch the pork temp carefully...it's so easy to get it overdone. A bit pink inside is not a bad thing!*
- **Enjoy!**



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