



Ingredients

1 pound pork loin

½ pound bacon

½ cup teriyaki

1 inch fresh ginger

1 red bell pepper

½ pound yellow squash

2 yellow onions

1 pineapple

What To Do:

Remove the fat from the pork and cut into large chunks. In a bowl add the teriyaki and grate the ginger into the teriyaki. Add the pork and let marinate until ready to make the kabobs.

Cut the bell pepper, squash, and onions into bite sized pieces. Slice the bacon into bite-sized pieces or cut in half. Use the skewers and start loading with the meat and veggies, it's best to keep the bacon near the meat either wrapping the meat or placing a piece on either side of it.

Preheat the grill to around 350-degrees (medium heat). Place the kabobs on the grill and cook for about 10 minutes a side marinating with additional teriyaki as you flip them.