



Spicy Grilled Pork & Grape Kebabs

Serves four as an appetizer; two as a main course.

by Bill Briwa
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This recipe, adapted from the Wine Spectator Greystone Restaurant, is based on traditional tapas from Spain. The spice rub that's used in this recipe can also be used to flavor grilled vegetables and other meats, especially chicken.

1-1/2 tsp. curry powder
1/4 tsp. ground cumin
1/4 tsp. ground paprika
1/4 tsp. ground coriander
1/8 tsp. ground cinnamon
2 Tbs. olive oil
3 Tbs. orange juice
1 clove garlic, finely chopped
1 lb. pork tenderloin, trimmed and cut into 1-inch cubes (see [How to get extra-tender pork](#))
1/4 lb. large, firm, seedless grapes, such as the Flame variety
1 to 2 Tbs. coarsely chopped fresh flat-leaf parsley
Salt to taste

Combine the curry powder, cumin, paprika, coriander, and cinnamon; store airtight until ready to use. In a small bowl, mix the olive oil, orange juice, and garlic. Thread the pork onto skewers alternately with the grapes. Sprinkle the spice rub all over the kebabs and then pour the marinade over all. Marinate, refrigerated, for at least 1 hour and up to 1 day, turning occasionally. Grill the kebabs over a hot fire until the pork is cooked through but still moist, 8 to 10 minutes. Stack the kebabs on a serving platter and sprinkle with the parsley and salt.

nutrition information (per serving):

Size : per appetizer portion; Calories (kcal): 240; Fat (g): 13; Fat Calories (kcal): 120; Saturated Fat (g): 3; Protein (g): 24; Monounsaturated Fat (g): 8; Carbohydrates (g): 6; Polyunsaturated Fat (g): 1; Sodium (mg): 200; Cholesterol (mg): 75; Fiber (g): 1;



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