

Tropical Pork with Peanut Sauce



PREPARATION TIME
10 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
black beans



Pork tenderloin is the finest, and costliest, cut of pork. Instead of the tenderloin, try boneless pork loin chops and cube them yourself. You'll enjoy the same great flavor for less money.

SHOPPING LIST

- pork tenderloin • pineapple
- water chestnuts • bell peppers
- peanut butter • soy sauce
- lemon • chile

ON HAND

- sugar • garlic • cooked rice

Tropical Pork with Peanut Sauce

INGREDIENTS

- 1 pound pork tenderloin, cubed into 24 pieces
- 2 (20-ounce) cans pineapple chunks
- 2 (8-ounce) cans whole water chestnuts
- 2 red bell peppers, deseeded, cut into 16 chunks

PEANUT SAUCE:

- 1/2 cup chunky peanut butter
- 1/4 cup soy sauce
- 2 tablespoons hot water
- 1 tablespoon lemon juice
- 2 teaspoons sugar
- 1 small chile, deseeded, minced
- 1 clove garlic
- 4 cups hot cooked rice

SERVES **4**

COOKIN'
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• To soften the red bell pepper chunks so they will not split when skewered, place them in a plastic bag and microwave on **HIGH** for 1 minute.

Make Ahead

You can prepare the sauce in step 3 up to 8 hours ahead. Refrigerate, covered, until ready to use.

VARIATION

For even more color, use a combination of red, yellow and green bell peppers.

1 Preheat grill or broiler. Thread pork cubes, pineapple chunks, water chestnuts and bell peppers on 8 skewers.



2 Grill or broil until pork is cooked through, about 10 minutes.

3 Meanwhile, for the peanut sauce, combine peanut butter, soy sauce, hot water, lemon juice, sugar, chile and garlic in a blender. Process on medium speed to a coarse purée.



4 Spoon hot rice onto a serving dish. Place skewers over rice. Top with sauce.