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Garlic-Mustard Glazed Pork Skewers
Recipe by: Smitten Kitchen

Serves 4-6

Ingredients-have your ingredients prepared in advance as suggested in the ingredient list.

Glaze

1/4 cup coarse or whole grain mustard
2 tablespoons smooth Dijon mustard
4 cloves garlic, minced
2 tablespoons white wine vinegar
1 tablespoon low-sodium soy sauce
1 tablespoon honey
1 tablespoon finely chopped fresh rosemary leaves
2 teaspoons smoked paprika
1/4 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper

Skewers

2 to 3 pounds pork loin, boneless skinless chicken breast, or beef steak tips
10-inch wooden skewers, soaked in water

Equipment for class

Chef's knife
Cutting board
Large bowl
Large plate
Grill pan for the stove or outdoor grill



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1. Make the glaze: Mix all ingredients and let rest, if you have the time, for 30 minutes. It can also be kept in the fridge in an airtight jar for a week, if not longer.
2. To make and grill skewers: Soaking wooden skewers in water helps prevent them from burning on the grill. Thread meat onto skewers; I try to leave a finger of space between each chunk so that they will cook more evenly. Pour some glaze into a separate bowl and brush skewers generously with it. You cannot reuse what you've dipped a brush that touched raw meat with, so best to add more to the bowl as you use it up, rather than dipping the brush into the full amount and finding you had to waste the leftovers. Grill over medium-high heat until cooked, turning regularly for even color.