

Beckett's Farm










STARTERS

Pork Kebabs



Method

-  500gm lean pork fillet
-  1 onion
-  1 red pepper
-  1 yellow pepper
-  120ml The Bay Tree barbecue sauce
-  1 lemon
-  Salt and pepper

1. Cut pork and onion into cubes, deseed and cut peppers into cubes. Season all ingredients with salt and pepper
2. Preheat grill to high. Spread out pork cubes onto a wire rack. Grill until the juices drip, then dip the pork pieces into the barbecue sauce and put back under the grill. Grill pork until cooked through, continue the barbecue process a further 2 times. Set aside and keep warm
3. Gently grill pepper and onion until soft and slightly brown on the outside. Thread ingredients onto skewers alternating each ingredient
4. Arrange the skewers between four plates. Cut the lemon into wedges and squeeze a little juice onto each skewer. Serve immediately