

## FIREHOUSE PORK SKEWERS

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PAGE 122 • BEST BY:

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**Directions** Needed on hand to complete this freezer meal: 1 medium onion, cut into 8 wedges; 10-12 (9-inch) skewers. Completely thaw in refrigerator. If using wooden skewers, soak them in water while meat is thawing. Prepare a medium fire in a gas or charcoal grill. Thread pork pieces and onion onto skewers. Grill for 12 to 15 minutes, turning occasionally, until thoroughly cooked. Discard remaining marinade.

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