

STICKY DRUNK PIG ON A STICK

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Directions Needed on hand to complete this freezer meal: 10-12 (9-inch) skewers. Completely thaw in refrigerator. If using wooden skewers, soak them in water while meat is thawing. Prepare a medium-low fire in a gas or charcoal grill. Thread pork pieces onto skewers. Grill for 15 to 18 minutes, turning occasionally and basting as desired, until thoroughly cooked. Do not baste during final 5 minutes of cooking. Discard remaining marinade.

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