Grilled pork-skewers with onion

NIBBLEDISH CONTRIBUTOR

Ingredients

Pork (best to use tenderloin) - about 400gr - cut into bite size pieces
Onion - about 5 medium - cut into 6 pieces each
Garlic - 3-4 cloves - minced
Honey - 2 tsp
Salt - 2,5 tsp
Sugar - 1/2 tsp
Pepper - 1/2 tsp
Bamboo skewers - soaked in water for about 30 mins

Instructions

- While the bamboo skewers are soaked, mix all the ingredients (except the onions) together, marinate the meat for about half an hour (at least)

- Oven 200C degrees

- Thread pork n onion pieces on skewers, one by one. (I mean 1 piece of onion, then pork, then onion…)

- Grill/Bake untill onion looks burnt and pork turns nicely browned, smelling …delicious in the oven