

Shish Kabobs (a NowICanEatCake recipe)

Stuffs:

- 1-1 1/2 lbs pork (can use beef, chicken, venison, etc.) cut into bite size pieces
- 2 bell peppers washed, seeded and cut into chunks
- 2 medium size onions, peeled and cut into chunks
- mushrooms
- tomatoes, washed, cut into chunks
- salt and pepper to taste for veggies and meat

Steps:

1. Wash, seed and cut all your veggies; set aside.
2. Trim most but not all of the fat from your meat; cut into bite size pieces.
3. Season veggies and meat well.
4. Preheat our grill.
5. Start putting veggies and meat on your skewers, alternating meat, veggie, veggie, veggie, veggie, meat, and so on.
6. Grill shish kabobs over medium heat until pork is no longer pink and juices run clear.
7. Remove from grill and allow to cool a few minutes before serving.
8. Serve with a nice big salad or another veggie!