

Spanish-Style Pork Kebabs



Marinade

- 1/3 cup finely chopped fresh Italian parsley leaves and tender stems
 - 1/4 cup extra-virgin olive oil
 - 2 tablespoons minced red onion
 - 1 tablespoon sherry vinegar
 - 1 tablespoon smoked paprika
 - 2 teaspoons ground cumin
 - 2 teaspoons minced garlic
 - 1/4 teaspoon ground cayenne pepper
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- Kosher salt
 - 2 pork tenderloins, each about 1 pound, trimmed of silver skin and any excess fat, cut into 1 1/4-inch cubes
 - 3 large bell peppers, 1 red, 1 yellow, and 1 green, cut into 1 1/4-inch squares
1. Whisk the marinade ingredients, including 1/2 teaspoon salt. Put the pork cubes in a large, resealable plastic bag and pour in the marinade. Press the air out of the bag and seal tightly. Turn the bag to distribute the marinade, place in a bowl, and refrigerate for 4 to 8 hours, turning occasionally.
 2. If using bamboo skewers, soak in water for at least 30 minutes.
 3. Prepare the grill for direct cooking over high heat (450° to 550°F).
 4. Remove the pork from the bag and discard the marinade. Thread the pork and bell pepper squares alternately onto skewers.
 5. Brush the cooking grates clean. Grill the skewers over **direct high heat**, with the lid closed as much as possible, until the pork is barely pink in the center, 8 to 10 minutes, turning once or twice. Remove from the grill and season with salt. Serve warm.