

# Pork skewers with Sage & Apple

## Ingredients

- 450g Specially Selected Pork fillet, or lean shoulder, cut into 2 cm slices.
- 2 small cox or braeburn apples,
- cored and cut into wedges
- 2 small red onions, peeled,
- cut into quarters lengthwise and layers separated.

### For the Marinade:

- 3tbsp olive oil
- 2tbsp cider vinegar (or 6 tbsp apple juice)
- 1 clove garlic peeled and crushed
- 2tsp dried sage and 1tbsp of clear honey
- Salt and pepper
- 8 bamboo or metal skewers



Find all recipes at [scotchkitchen.com](http://scotchkitchen.com)