

With just a few ingredients and a few hours,
your kitchen can become the perfect setting
for engaging family conversations and an ideal place to find
the greatest blessings in life.

Cola Pork Skewers

Serves: 6 | Prep Time: 3 hours (including marinade) | Cooking Time: 20 Minutes

3–4 pounds pork butt,
cut into 1-inch cubes
(aim to have 6 to 7 cubes per skewer)
1 tablespoon salt
½ tablespoon pepper
1 can cola drink, flat
½ cup soy sauce
6 tablespoons ketchup
3 bay leaves
5 garlic cloves, chopped
6 tablespoons olive oil

Season pork with salt and pepper. In a glass or nonreactive bowl, prepare a marinade by mixing together the flat cola, soy sauce, ketchup, bay leaves, and garlic. Add the pork to the marinade, cover, and let sit for at least 3 hours in the refrigerator.

When ready to cook, soak wooden skewers in water so they don't burn. Preheat grill. Skewer the meats, adding 6 or 7 cubes to each skewer. After all the skewers are in place, drizzle a little olive oil over them. When grill is ready, place skewers directly over the heat, turning every 3-5 minutes on each side. This dish tastes great with sticky white rice.