



### **Grilled Prosciutto-Wrapped Pork Skewers**

*Easy to make; quick to grill, eye-catching appearance*

#### **Fresh Herb Chimichurri Sauce**

2 cups fresh parsley or cilantro leaves. Packed

4 cloves garlic, chopped

1/2 teaspoon (each) ground black pepper; salt

1/2 teaspoon red pepper flakes

1/2 cup olive oil

1/4 cup white Balsamic vinegar

2 Tablespoons water

#### **Pork Skewers:**

2 pork tenderloins (1-1-1/2 lb. each)

1(3 oz.) Prosciutto thin slices

**Garnish:** Fresh parsley or cilantro sprigs; favorite tomato salad

#### **Prepare Herb Sauce:**

In a food processor, chop parsley or cilantro, garlic, black peppers, salt, and red pepper flakes. Slowly add in combined oil, vinegar, and water; process until blended.

**Grill Pork Skewers:**

1. Prepare grill coating racks with oil; Preheat grill to medium.
2. Prepare pork, trim off silverskin and excess fat. Cut into 2-inch-thick filets.
3. Cut each Prosciutto slice lengthwise in half. Wrap a strip of Prosciutto around each filet, overlap any ends.
4. Thread about 4 filets, cut side up, on each skewer; insert a second skewer for stability.
5. Set aside 1/2 cup Herb sauce for serving. Use the remaining sauce to baste the pork skewers.
6. Grill skewers covered for 4 minutes per side basting before each turn. Cook for a total of 16 minutes or until filets reach an internal temperature of 145 degrees F. Serve with extra Herb sauce and fresh tomato salad.

**Recipe Inspired by:** CuisineAtHome.com; August 2007

**Tip:** Thread the pork filets onto one skewer; then insert a second one about ½ inch away from the first. Do not overcook the pork filets.

**About the Recipe:** During the grilling, the filets will become juicy, and the prosciutto will be crisp. The pork skewers are easy-to-make and cook quickly. It's an attractive dish to serve for dinner drizzled with the fresh green herb sauce.