

GREAT GRILLING

It's Grilling Season—Expand Your Kitchen Outdoors

(NAPSA)—Think of the grill as an extension of your kitchen. From kabobs and pork tenderloin, to fresh vegetables, grilling is a quick, easy and satisfying way to serve a great meal with meat at the center of the plate.

Be brave! Add interest by grilling proteins that go beyond the traditional hamburger and hot dog. Your grocer's fresh meat case offers many easy, flavorful choices, including Hormel™ Always Tender™ pre-cut teriyaki beef kabobs or zesty peppercorn pork tenderloin. Slice the peppercorn pork tenderloin into disk-shaped cuts, grill and serve on a Kaiser roll for a great meal solution.

Marinades add wonderful flavor to grilled meats. Marinades used to require a lot of planning, with overnight application and messy preparation. Today, the fresh meat case carries many marinated products, such as Hormel™ Always Tender™ peppercorn, tequila lime or teriyaki petite filet. The meat is already marinated, ready to grill and serve.

Steaks such as tenderloin, rib eye, T-bone and strip are naturally tender. Bringing out their natural flavor requires nothing more than a seasoning rub or a bit of salt and pepper, followed by a quick grilling. Tenderloin is the most tender cut available, and is ideal for grilling. T-bone steak is a favorite cut of beef and is delicious hot off the grill.

Pork is another favorite for the grill. Pork tenderloins cook quickly, are low in fat and can be sliced easily to be served like burgers. Marinated or pre-cut products also work well on the grill and save on preparation time. Popular varieties include



Grilled Teriyaki Pork Kabobs

Hormel™ Always Tender™ teriyaki tenderloin, mesquite barbecue or honey mustard filet, and peppercorn chops.

With all these unique meal solutions, your grill can become a year-round extension of your kitchen. For more great beef and pork recipes, and grilling tips, www.hormel.com/personalchef.

Grilled Teriyaki Pork Kabobs

- 1 Hormel™ Always Tender™ teriyaki flavored pork tenderloin, cut into one-inch cubes**
- ½ pint cherry or grape tomatoes**
- 1 medium zucchini sliced into one-inch pieces**
- Carapelli™ extra virgin olive oil**

On large metal skewers, alternately thread pork, zucchini and tomatoes. Lightly brush with olive oil and grill over medium-high coals until pork reaches an internal temperature of 160°F, about 12 minutes. Turn once. Remove from heat and serve. Serve with couscous or crusty French bread, and a salad of fresh strawberries, sliced kiwi and pineapple chunks served on lettuce leaves. Serves four.