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PINEAPPLE PORK KEBABS

1 cup of sugar
2 tablespoons of salt
2 tablespoons of soy sauce
2 eggs
3 pounds of pork, cut into 1" cubes
cornstarch
3 onions, cut in half
2 green peppers, cut into 1" squares
1 pint of cherry tomatoes
1-1/2 cups of pineapple chunks
peanut oil

In a *Ziploc* bag, combine sugar, salt, soy sauce and eggs. Stir in the pork and refrigerate for several hours, stirring occasionally.

Remove pork from marinade and dredge in cornstarch.

Skewer, alternating with onion, green peppers, tomatoes and pineapple chunks.

Cook for 15-20 minutes over medium heated gas grill, turning so pork is cooked thoroughly. Baste with peanut oil after the first 5 minutes.