

Pomegranate Pork Kebabs with Bulgur Jewel Salad

Kebabs:

2 Tbsp.	Pomegranate juice
2 Tbsp.	Pomegranate molasses
2	Dates, chopped
1 Tbsp.	Thyme
2 cloves	Garlic
1 medium	Shallot, chopped
1 tsp.	Dijon mustard
½ tsp.	Salt
½ tsp.	Pepper
2-3 lbs.	Boneless pork ribs, cut into 1 ½ "cubes
As needed	Skewers

Salad:

2 ½ cups	Chicken stock
1 cup	Bulgur
½ tsp.	Salt
8	Dates, chopped
½	English cucumber, diced
½ cup	Pistachios, toasted
1/3 cup	Pomegranate seeds
3 Tbsp.	Mint, fresh, chopped
1	Lemon, juice and zest
½- ¾ tsp.	Coriander, ground
½ tsp.	Cinnamon, ground
2 Tbsp.	Red wine vinegar
2 Tbsp.	Pomegranate molasses
2 Tbsp.	Pomegranate juice
½ cup	Olive oil
½ tsp.	Dijon mustard
½ tsp.	Salt
¼ tsp.	Pepper

Method of Preparation:

1. Place all of the ingredients for the kebabs in a blender except for the pork. Blend ingredients well to make a thick marinade. Place pork cubes in a ziplock bag and pour the marinade over the top and seal the bag. Marinate for 30- 45 minutes or up to 1 hour. Soak skewers in warm water.
2. To make the salad, while pork is marinating, bring the chick stock to a boil over medium high heat. Once the stock boils, add the bulgur and salt and turn down to a simmer. Cook the

bulgur for about 15-20 minutes or until the bulgur is tender and fluffy. Spread out onto a baking sheet and chill.

3. Once the bulgur is cool enough, place in a bowl with the dates, cucumber, pistachios, pomegranate, mint, lemon juice and zest, coriander and cinnamon. In a small bowl, whisk together the remaining ingredients to make the vinaigrette. Pour the vinaigrette over the top of the salad and toss to coat well. Chill the salad in refrigerator until ready to serve.

4. Prepare grill for direct grilling over medium high heat. Skewer pork cubes and discard any remaining marinade. Grill pork to desired doneness, turning the skewers over to grill both sides then serve along with the bulgur salad. Add an extra drizzle of pomegranate molasses over the top.