



# Total Locals Club

Recipes for pairing with Total Locals  
Club July 2013 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
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## Grilled Kebabs Marinated in Honey, Rosemary & Orange

Pair with 2011 Atrea Old Soul Red

Serves 6

### Ingredients:

- 2 tablespoons fresh rosemary leaves
- 4 2-inch-long strips orange peel
- 1/2 cup olive oil
- 6 tablespoons honey
- 6 tablespoons orange juice
- 3 tablespoons fresh lemon juice
- 2 garlic cloves, crushed
- 2 pounds boneless country-style pork ribs, trimmed, cut into 1-inch cubes
- 24 (about) bay leaves

Combine rosemary and orange peel in large bowl. Using wooden spoon, press down on mixture to release oils. Add olive oil, honey, orange juice, lemon juice, and garlic. Season with salt and pepper. Add pork, stirring to coat with marinade. Cover; chill at least 2 hours and up to 4 hours.

Prepare barbecue (medium heat). Thread pork onto 12 metal skewers, sliding 1 bay leaf between every two or three cubes. Sprinkle pork with salt and pepper. Transfer marinade to heavy small saucepan; bring to boil, stirring frequently. Grill pork until cooked through, turning frequently and brushing occasionally with marinade, about 12 minutes. Arrange skewers on platter and serve.

