



## Grilled Pork Anticuchos

By Chef José Mendín for PorkTeInspira.com

### INGREDIENTS

1 ½ pound pork loin, cut into 1-inch cubes  
4 skewers  
1 onion, cubed  
1 red pepper, cubed  
1 green pepper, cubed

#### Aji Panca Marinade

8 ounce jar aji panca paste (or use your favorite hot pepper paste)  
½ cup soy sauce  
1 tablespoon ground cumin  
2 tablespoons ground oregano  
½ cup vegetable oil  
¼ cup, garlic, minced  
1/3 cup rice vinegar (substitute for apple cider vinegar)  
1 teaspoon kosher salt

#### For Garnish

2 tablespoons chives, finely chopped as garnish  
1 teaspoon olive oil  
4 key limes, halved  
1 tablespoon cilantro, leaves

### COOKING DIRECTIONS

#### For Aji Marinade

In a large bowl, combine the aji panca paste, soy sauce, ground cumin, ground oregano, oil, garlic, vinegar and whisk to form a marinade. Set aside.

Heat indoor or outdoor grill to medium high heat, about 450°F. Thread the cubes of pork evenly on skewers, along with the onions and peppers. Place skewers on the grill, brush on the aji panca marinade and cook until marinade has caramelized, approximately 10-15 minutes.

Garnish pork skewers with chives, olive oil, key limes and cilantro.

**SERVES 4**

**TOTAL PREP TIME** 15 minutes

**TOTAL COOKING TIME** 15 minutes

**NOTE:** You can find aji panca paste at Asian and Hispanic supermarkets.

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