CONCOCTIONS / SMALL SKEWERS

Pineapple-Chipotle Pork Skewers



Serves 4 • Prep 20 min • Marinate 1–4 hr
Glaze 3–5 min during marinating • Grill 6–10 min
Rest 3 min • Elapsed 1 hr 29 min–4 hr 33 min

Small tenderloin cubes take a smoky orange-chipotle marinade, then a thin pineapple glaze just before they leave the grill.

PORK & MARINADE

- 2 lb pork tenderloin, silver skin trimmed
- 2 tbsp neutral oil, plus a little for the grate
- 2 tbsp orange juice
- 1 tbsp apple-cider vinegar
- 3 garlic cloves, minced
- 1 tsp ground cumin
- 1 tsp smoked paprika
- 1/2 tsp chipotle powder
- 1 1/4 tsp fine salt (about 7.5 g)

SEPARATE CLEAN GLAZE

- 1/4 cup canned pineapple juice
- 1 tbsp packed light-brown sugar
- 1 tsp lime juice

EQUIPMENT. Food-safe board, knife, bowl, skewers, two-zone grill, clean tongs and thin-tip thermometer. Small saucepan and clean glaze brush.

METHOD

1. Cut & marinate. Use chilled whole-muscle meat, not ground. On a food-safe board, cut into roughly 1/2-inch pieces. Mix with the marinade ingredients in a suitable bowl or bag; refrigerate at 40°F (4°C) or below. For this pork, combine everything in the pork & marinade group; chill 1–4 hours. Keep the glaze ingredients separate.

2. Make the clean glaze. In a clean small saucepan, combine pineapple juice, brown sugar and lime juice. Simmer gently 3–5 minutes until lightly syrupy and brushable, not caramel-dark. Do this during the marinade wait; keep the glaze and brush away from raw meat.

3. Thread & heat. Prepare wooden skewers as their maker directs; shield exposed ends with foil. Hand-thread the chilled meat snugly, without crushing, on food-safe skewers. Discard raw-contact marinade. Heat a clean, oiled two-zone grill to medium-high, leaving a cooler zone.

4. Grill & glaze. Grill food only over direct heat, turning often, about 6–10 minutes for small pieces. Brush lightly with the clean glaze only in the last 1–2 minutes. Move to the cooler zone if sugar darkens or flames rise; do not scorch the glaze.

5. Check & rest. Check several thick pieces from the side with a thin-tip thermometer, away from the skewer: reach 145°F (63°C) before removing from heat, then rest 3 minutes on a clean plate. Use clean serving tongs. [3] Times are approximate; larger pieces take longer and the thermometer controls. Serve the pork after resting.

STORE. Refrigerate promptly in shallow containers at 40°F (4°C) or below. Use within 3 days; reheat to 165°F (74°C). Limit cumulative room time, including rest, serving and cooling, to 2 hours (1 hour above 90°F/32°C); discard if exceeded. [3, 4]

THE BOX. The printed box’s food-contact suitability is unverified. Use it only with an independently verified suitable setup; otherwise hand-thread as below. Never put the print on the grill. [1, 2]

Original measured recipe; not kitchen-tested. AI-generated serving illustration.

Equipment inspiration: MakerWorld skewer box; recipe and quantities independently developed.

3D-print files: 49-in-1 Skewer Maker on MakerWorld · [2] Prusa food contact · [3] Safe temperatures · [4] USDA leftovers