

Lombo assado |

Recipe for 4 servings

Description

Generous skewers of marinated and grilled pork loin.

Note

This recipe is ideally cooked over charcoal, but feel free to use another cooking method.

Ingredients

Skewers

- 600 Gr Pork loin
- 1 Unit(s) Jalapeno pepper
- 2 Clove(s) Garlic
- 1 Unit(s) Lime
- 1 Tsp Salt
- 10 Turn(s) Freshly ground black pepper
- 30 Gr Grated parmesan

Preparation

- Preparation time **30 mins**
- Preheat your **grill** at **500 F°**

Skewers

Blend jalapenos, garlic, pepper, salt and lime juice in a blender. Blend until smooth to create a marinade.

Cut pork loin into 1-inch-thick slices, then cut each slice into 4 strips. Be sure to keep the fat on the pork slices. Place pork and marinade in a resealable bag. Seal the bag and toss to coat the pork. Place in the refrigerator to marinate for at least 30 minutes and up to 3 hours.

Remove the pork from the bag, then using skewers, pierce each piece of pork, making sure the fat side of the meat faces outwards. Cook on the grill, placing the skewers about 12 inches from the charcoal, turning every 2 to 3 minutes. Cook for about 15 minutes. Move skewers to a large baking sheet and sprinkle with grated Parmesan cheese on all sides. Return the skewers to the grill and cook for a further 3 minutes, turning frequently. Return the skewers to the baking sheet and let them rest for 2-3 minutes before serving.

Bon appétit!