

Souvlaki

Serves 4-6



2 lbs pork loin and/or chicken cut into 1 inch cubes
4 cloves garlic, minced
2 tsp dried oregano
3 tbsp olive oil
3 tbsp lemon juice (the juice of about 1½ lemons)
½ tsp salt
¼ tsp pepper

Whisk together garlic, oregano, olive oil, lemon juice, salt and pepper.

Combine the marinade with the pork in a large freezer bag. Marinate in the refrigerator for at least 24 and up to 48 hours. Rotate the bag to redistribute the marinade at least twice during this time.

Preheat the grill to medium high heat. If you are using wooden skewers, soak them in water before using, or use metal skewers.

Thread about 5 pieces of meat onto each skewer, enough for one serving. Grill the skewers for about 15 minutes, turning two or three times. The chicken will take less time to cook than the pork, so start checking for doneness at about 10 minutes. The meat should register about 150°F for the pork and 160°F for the chicken when you take them off the grill.

Let rest for 5 minutes before serving. Because of the marinade ingredients, the meat (both the pork and the chicken) may still be slightly pinkish inside even when fully cooked.