



PORK SOUVLAKI SKEWERS

INGREDIENTS

(Makes 8 skewers)

- 8 pork skewers or 800g cubed pork threaded onto skewers
- 2 medium red onions, cut into 16 chunks
- Salt and freshly ground black pepper to taste
- Dried oregano

FOR THE MARINADE

- 5 tbsp extra virgin olive oil
- Juice of a lemon
- 2 tbsp red wine or tsipouro (raki)
- ½ red onion, grated
- 2 garlic cloves, grated
- 2 tsp dried oregano
- 1 tsp dried thyme
- ½ tsp ground cumin

Souvlaki stalls set up shop on market day to feed hungry shoppers with the Greek answer to fast food – barbecued pork skewers sprinkled with oregano, salt and a squeeze of lemon. If you're preparing souvlaki in your villa, take the time to marinade the meat first – it makes all the difference. To eat, wrap the pork in toasted pita along with a barbecued pointed red pepper, sliced red onion and tzatziki dip. Butchers in Greece conveniently sell cubed pork threaded onto skewers, so just add some chunks of red onion, marinade for an hour or so and you're ready to go.

- 1 Top and tail each skewer with a chunk of red onion and place in a shallow dish. Mix the marinade ingredients and pour evenly over the skewers. Cover the dish, place in the fridge and leave to marinate for at least an hour.
- 2 Season the skewers with plenty of salt and black pepper just before placing on the barbecue. Cook on all sides until golden and cooked in the middle. The juices must run clear when inserted with a skewer. If there is a pink tinge, cook for longer and test again. Remove from the heat and sprinkle with a fine coating of dried oregano.

Serve with tzatziki, pointed red peppers barbecued until charred and soft, thinly sliced red onion and warm pita bread.