Souvlaki

Description

Souvlaki (Souvlakia) is a popular Greek fast food, traditionally made with pork or chicken and grilled on a skewer. Can be made with beef, lamb or fish and include vegetables as well. The word *souvlaki* derives from the word *souvla* which means *skewer*.

Summary

Yield: 4
Prep Time: 30 minutes
Category: Meats
Cuisine: Greek

Ingredients

- 4 lb pork tenderloin, cut into 1 inch cubes
- 1/4 cup olive oil
- 1 tsp dried oregano
- 3 cloves garlic, crushed
- 1 lemon, juiced
- 2 med yellow onions, cut into 1 inch pieces
- 2 green bell peppers, cut into 1 inch pieces
- salt and pepper to taste
- skewers for grilling

Instructions

1. Mix the lemon juice, olive oil, oregano, and garlic together in a large bowl. Add the pork, onions and green peppers, and stir to coat. Sprinkle with salt and pepper to taste, and stir again to coat. Cover, and refrigerate for 2 to 3 hours.

2. Preheat grill for medium-high heat. Thread the pork, peppers, and onions onto skewers.

3. Lightly oil the grate. Grill skewers for 10 to 15 minutes, or to desired doneness, turning frequently for even cooking.