

Souvlakia

Category: Greek

Servings: 3

Rating: 10

Source: Ian and Steph Smith

Description:

Nothing is better with this sandwich than a Boutari Reserva red wine.

Note: you can use lamb or chicken as well as pork.

Ingredients:

olive oil	1/2 cup
lemon juice	1/4 cup
lemon rind	grated of 1/2 lemon
salt	1 teaspoon
pepper	1/4 teaspoon
oregano	1/2 teaspoon
pork tenderloin	1 1/4 lbs., cut in 1" cubes
pita bread	2-3 with pockets
parsley	1-2 tablespoons, chopped
sub-recipe	Tsatziki, 1 cup or so

Instructions:

Mix the marinade ingredients (olive oil to oregano) and marinate the meat for several hours, turning occasionally. Put on skewers or in a BBQ cage and barbeque till done, about 5 minutes per side.

Serve in a pita bread pocket with tsatziki and chopped parsley.