

Souvlakia

Serves 6

This is one of Sally's favorites, served with green rice (see recipe).

Ingredients:

- 2 1/2 lb. pork tenderloin
- 1 cup red wine
- 2 lemons
- 2 Tbsp. dried oregano leaves
- 1 tsp. dried thyme leaves
- 1 tsp. salt
- 1 tsp. pepper
- 1 sweet onion
- 1 large bell pepper (any color)
- 3 large tomatoes



Equipment

- Skewers
- Temperature probe

Souvlakia

| ☑ | Directions | Time (min) |
|---|--|-------------------|
| | Cut tenderloin into 1 1/2" cubes and place in a glass dish | 4 |
| | Mix 1 cup red wine, juice from two lemons, 2 Tbsp. dried oregano, 1 tsp. dried thyme leaves, 1 tsp. salt, 1 tsp. pepper | 5 |
| | Pour liquid mixture over the meat to cover the meat | 1 |
| | Dice half an onion and sprinkle over the meat | 2 |
| | Cover meat and refrigerate | 12 hrs. |
| | Cut remaining half onion and green pepper into 1 1/2" pieces | 4 |
| | Cut 3 tomatoes into 4 wedges each | 3 |
| | Alternate meat, tomato, peppers, and onions on skewers to make shish kabob. Place in a shallow dish and pour remaining marinade over them. | 5 |
| | Refrigerate until time to cook (between 2 and 6 hrs). Turn occasionally. | 2 hrs. |
| | Grill or broil shish kabob, turning occasionally. Check meat temperature (145 degrees) | 20 |
| | Squeeze lemon juice on meat, and then return to broiler or grill | 1 |
| | Grill or broil briefly | 1 |
| | Total | 14 hrs. 46 min |