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# Pork Souvlaki

Servings: 6

*This can be bought almost anywhere in Greece*

**2 pounds pork loin**  
**3/4 cup White wine**  
**2 each lemon, juiced**  
**1/4 cup soy sauce, medium to dark color**  
**1 Tablespoon honey**  
**1 Tablespoon garlic, minced fine**  
**1 Tablespoon fresh oregano, chopped**  
**1 1/2 teaspoons ground coriander**  
**1 teaspoon black pepper, fresh found**  
**1 teaspoon rosemary, crushed**  
**1/2 cup olive oil**  
**1 each zest of lemon**  
**20 small tomatoes, cherry**  
**12 each bamboo skewers, soaked overnight**  
**1/4 cup olive oil, for grill basting**  
**1 each gallon sized ziplock bag**

Combine wine honey garlic and spices in a medium bowl  
grate zest of one lemon into bowl  
juice both lemons into bowl  
whisk ingredients to moisten all spices  
add olive oil to marinade and whisk to emulsify

cut pork into 1 1/4" dice, removing any excess fat  
place pork in bag and add marinade  
refrigerate 1-3 hours

place one tomato on skewer  
add pork cubes, barely touching  
finish with tomato

Preheat grill to very hot  
add skewers and sear to seal juices  
reduce heat  
cook, rotating skewers frequently  
**DO NOT OVER COOK!**

Serve with grilled pita bread and skordalia sauce or tzaziki sauce

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*Per Serving (excluding unknown items): 499 Calories; 34g Fat (60.3% calories from fat); 24g Protein; 26g Carbohydrate; 5g Dietary Fiber; 47mg Cholesterol; 764mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 4 Vegetable; 0 Fruit; 5 1/2 Fat; 0 Other Carbohydrates.*