



Lamb Souvlaki

Oscar · 29/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

3 hrs 25 mins

Description

Lamb souvlaki with marinated pieces of lamb threaded on skewers and chargrilled to perfection I like to serve these with rosemary garlic roasted potatoes a Greek salad and pita bread

Ingredients

- 1 cup olive oil - 1 ½ tablespoons freshly squeezed lemon juice - 1 ½ tablespoons red wine vinegar - 1 ½ tablespoons chopped fresh oregano - 2 cloves garlic
- minced - ½ teaspoon salt - ¼ teaspoon ground black pepper - 1 ½ pounds boneless leg of lamb
- trimmed of all fat and cut into 1-inch cubes

Instructions

1. Whisk olive oil
2. lemon juice
3. red wine vinegar
4. oregano
5. garlic
6. salt
7. and pepper together in a medium bowl. Add cubed lamb and stir until lamb is coated with marinade. Cover and refrigerate 3 hours
8. or overnight. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Thread marinated lamb onto skewers
9. reserving any remaining marinade. Grill skewers until desired doneness
10. 10 to 12 minutes
11. basting with the reserved marinade and turning occasionally for even cooking.