

Pork Souvlaki

Oscar · 29/09/2024



Prep Time

1 day

Difficult

Medium

Servings

1 day 35 mins

Description

In this pork souvlaki recipe seasoned bits of pork are soaked in a bright savory marinade for as long as you can stand it. Serve with rice and a cucumbertomato salad.

Ingredients

- - ½ cup olive oil - ½ cup dry white wine - 1 medium lemon
- juiced - 2 cloves garlic
- chopped - 2 teaspoons dried oregano - salt and ground black pepper to taste - 2 pounds pork tenderloin
- cut into 1 1/2-inch cubes - 3 large bay leaves
- broken into pieces
- or more to taste

Instructions

1. Whisk oil
2. wine
3. lemon juice
4. garlic
5. oregano
6. salt
7. and pepper together in a bowl; pour into a resealable plastic bag. Add pork
8. coat with marinade
9. squeeze out excess air
10. and seal the bag. Marinate in the refrigerator for at least 24 hours
11. or up to 5 days. When ready to cook
12. preheat an outdoor grill for medium heat and lightly oil the grate. Remove pork from marinade and shake off excess. Thread pork onto metal skewers
13. placing broken bay leaves between some pieces. Reserve marinade for basting. Cook skewers on the preheated grill for 10 minutes
14. turning and basting frequently. Discard marinade. Continue to cook until pork is cooked through and the juices run clear
15. about 5 more minutes. An instant-read thermometer inserted into the center should read at least 145 degrees F (63 degrees C). Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount of marinade consumed will vary.