

## ***Souvlaki***

(Lamb on Skewers)

Cooking meat on a skewer is as old as time. The trick to making good Souvlaki is to marinate it well.

This dish can be served as an appetizer or as a main dish.

### **Ingredients**

2 lbs. lean lamb

### **Utensils**

knife and cutting board  
skewers

Make the marinade (see recipe below). Cut the lamb into 1-inch cubes. Precut lamb can be bought from the butcher. Place the lamb into a large mixing bowl along with the marinade. Mix well and cover the bowl with plastic wrap. Let stand at least 2 hours, stirring occasionally. Preheat the grill or oven to broil. Place the meat on skewers and grill or broil until the meat is tender, but still pink. Turn the meat once or twice during the cooking process. Souvlaki is better served hot, but can be served cold. If serving cold, then it can be made in advance of the meal. Serve with tzatziki, (for recipe go to past recipes and look for the entree on July 2011).

### **For the Marinade**

#### **Ingredients**

1/2 cup olive oil

1 cup red wine

3 garlic cloves

1 tsp. dried mint

1 tsp. oregano

1 tsp. salt

fresh ground black pepper

#### **Utensils**

knife and cutting board  
measuring cup  
measuring spoons  
large mixing bowl  
wooden spoon  
plastic wrap

Peel and crush the garlic. Place all the ingredients into the mixing bowl and stir well.