

# Juicy pork skewers



3h 30' min    4-6 portions    Difficulty: 1



## method

- ❖ Combine all of the ingredients for the marinade in a bowl.
- ❖ Cut the meat into 1-1 ½ cm cubes and place in a separate bowl.
- ❖ Add the olive oil, salt and pepper. Mix well.
- ❖ Add the marinade and mix to coat completely.
- ❖ Cover the bowl with plastic wrap and refrigerate for at least 3 hours or even better, overnight.
- ❖ The following day, thread the meat on the souvlaki skewers.
- ❖ Grill on a grill pan over high heat or on a BBQ, cooking for 4-5 minutes on each side.
- ❖ Tip: If you are using wooden skewers, soak them in water for a few hours so that they don't burn while cooking.



## ingredients

*For the marinade:*

lemon zest of 2 lemons  
100 gr orange juice  
20 gr white wine vinegar  
1 tablespoon olive oil  
1 tablespoon oregano, dry  
1 tablespoon rosemary, fresh,  
finely chopped  
1 teaspoon honey  
salt  
pepper

*For the meat:*

500 g pork, neck, boneless  
2 tablespoons olive oil  
salt  
pepper