

## **PORK SOUVLAKI – NO ALLERGENS**

### **Ingredients**

#### Lemon Base Marinade

(Juice and Zest of Lemon)

2 x Tablespoon Olive Oil PER 1 x Whole Lemon

1 x Teaspoon Black Pepper (Approx 5g))

adjusted to ½ Lemon to 1 x Tablespoon of Oil –  
Corn/Rapeseed (due to high smoke point)

1 x Teaspoon Paprika (of choice) Approx 5g

1 x Teaspoon of Cumin (Approx 5g)

1 x Teaspoon of Thyme

1 x Tablespoon runny Greek Honey

Pork Tenderloin – Instant marinade

Pork Leg/Shoulder – 3-4 days Marinade in VP

(We like to marinate from Monday, so ready for Weekend service)

Red Pepper cut into 1 inch pieces (to add to marinade)

### **Cooking Instructions**

1. Slice Pork of choice into thin slices
2. Marinade (depending on cut)
3. Before skewering, cut through each slice vertically to create long pieces of marinated Pork to weave onto Tepi

Gushi Skewers with a piece of Red pepper between each weave.

**Jans Advice** – Brush with Oil before cooking

Please bring meat to Room Temperature before cooking.

Due to the fat in the collar these skewers crisp up when cooked on a griddle or over indirect heat on a BBQ.

