



## **GRILLED, SKEWERED LAMB**

*(Souvlaki)*

What would Greek cuisine be without its best-known dish!

3 pounds boneless lamb, cut into 2-inch cubes  
3 large red onions, peeled and quartered  
4 green peppers, seeded and cut into large square pieces  
6 small round tomatoes, cored and quartered  
1/2 cup Krinos Extra Virgin Olive Oil  
1/3 cup lemon juice  
3 garlic cloves, peeled and crushed  
2-3 tablespoons Krinos Oregano  
Salt and pepper to taste  
8 skewers

Divide the lamb into 8 portions. Thread each portion on a skewer alternating the lamb cubes with the vegetables.

Combine the olive oil, lemon juice, garlic, oregano, salt and pepper to form a marinade. Place the skewers in a shallow pan and pour in the marinade. Cover and refrigerate for several hours or overnight.

Preheat the broiler or barbecue and grill the souvlaki, turning it several times, for about 20 minutes.

Yield: 8 servings