

★ **U.K.** ★
BBQ
 ★ *Week* ★
 19TH - 28TH AUGUST
2017



RECIPE

Pork Souvlaki



INGREDIENTS

1kg pork shoulder, trimmed of all excess fat and sinew, cut into 3cm cubes
 4 large green chillies

For the marinade

finely grated zest and juice of 1 unwaxed lemon
 3 garlic cloves, crushed
 2 Tbs finely chopped fresh oregano
 2 Tbs olive oil
 1 Tbs red wine vinegar
 2 tsp dried mint
 1 tsp ground cumin
 1 tsp chilli flakes
 1 tsp fine sea salt

To serve

Flatbreads
 Tzatziki
 2 ripe tomatoes, finely sliced
 2 red onions, finely sliced chips (optional)

You will need metal or wooden skewers; if you're using wooden skewers, soak them in warm water for at least an hour.

METHOD

1. Combine the marinade ingredients in a large bowl, add the pork and toss to coat. Cover with clingfilm and chill in the fridge for 2–3 hours or overnight.
2. Remove the pork from the fridge 30 minutes before cooking and preheat the barbecue for direct grilling.
3. Thread the pork onto skewers and grill for 10–12 minutes until cooked through, turning regularly.
4. Grill the chillies alongside the pork until softened and lightly blistered, turning regularly too.
5. Remove the pork and chillies from the grill, leaving the pork to rest for 5 minutes.
6. To serve, spread a Flatbread with Tzatziki, pile the pork on top and add a grilled chilli, sliced tomatoes, red onion and chips, if you like. Wrap tightly and serve.

VARIATION: This also works well with chicken – substitute the pork with the same quantity of skinless thigh fillets.



Recipe kindly supplied from
 Fire & Smoke by Rich Harris,
 published by Kyle Books.
 Photography by Nathan King.

Purchase the book from
 Amazon:
<http://amzn.eu/iOzoCjD>