

## PORK SOUVLAKI

- 1 ½ Lb. Boneless pork loin or tenderloin
- ¼ C. Lemon juice
- ¼ C. Olive oil
- 4 Cloves garlic, minced
- 1 Tbsp. Dried oregano
- ¼ tsp. Each salt and pepper

Cut pork into 1" cubes. In large bowl whisk together lemon juice, oil, garlic, oregano, salt and pepper; add pork and stir to coat. Marinate for ½ hour (make ahead cover and refrigerate for up to 24 hours)

Reserving marinade, evenly thread pork onto six skewers; place on foil lined baking sheet and broil for about 12 minutes basting halfway through with marinade. You can BBQ the skewers if you want.

### Tzatziki

- 1 ½ C. Plain yogurt
- 1 C. Squeezed-dry grated English cucumber
- 2 tsp. Each olive oil and lemon juice
- 1 Clove garlic, minced
- Salt and Pepper to taste

In cheesecloth-lined sieve set over bowl, let the yogurt drain in refrigerator for at least 4 hours or overnight.

Mix all ingredients in a bowl.