

Souvlaki - Σουβλάκι (souvlaki)



Souvlaki - Skewered and grilled meat (typically pork, chicken, or lamb), often served with pita bread and tzatziki. Typically called Souvlaki when served wrapped in Pita, when served on the skewer without pita it is referred to as a kalamaki.

SERVES	PREP	COOK	TOTAL	CUISINE
Serves 4	25 minutes	12 minutes	37 minutes	Greek

Ingredients

- 1 kg (2 lb 3 oz) pork shoulder or leg, cut into 3 cm (1¼ in) cubes
- 3 tbsp extra-virgin olive oil
- 2 tbsp lemon juice
- 2 garlic cloves, finely grated
- 2 tsp dried oregano
- 1 tsp fine sea salt
- ½ tsp freshly ground black pepper
- 8 metal or soaked wooden skewers
- 4 pita breads, warmed, to serve



- 1 small red onion, finely sliced, to serve
- 2 tomatoes, sliced, to serve
- Tzatziki, to serve

Method

1. If using wooden skewers, soak them in cold water for at least 20 minutes so they do not scorch on the grill.
2. In a bowl, combine the olive oil, lemon juice, garlic, oregano, salt and black pepper, then add the pork and turn to coat evenly. Cover and marinate at room temperature for 20 minutes, or in the fridge for up to 4 hours if you want a deeper flavour.
3. Thread the pork onto the skewers, packing the pieces snugly but not tightly so the heat can circulate and the meat cooks evenly.
4. Preheat a grill, barbecue, or grill pan on high heat for 8–10 minutes until very hot. If using an oven grill, preheat to 240°C fan (475°F, gas 9).
5. Lightly oil the grill bars or pan, then cook the souvlaki on high heat for 10–12 minutes in total, turning every 2–3 minutes, until well browned on the outside and just cooked through. The meat should feel springy and the juices should run clear.
6. If needed, move the skewers briefly to a cooler part of the grill to avoid over-colouring before the centres are cooked. Aim for a lightly charred surface, not dryness.
7. Transfer the skewers to a warm plate and rest for 3 minutes so the juices settle back into the meat.
8. Warm the pita breads briefly on the grill or in a dry frying pan for 30–45 seconds per side, just until supple and lightly marked.
9. Serve the souvlaki in the pita breads or straight from the skewers, with sliced red onion, tomatoes and tzatziki alongside or wrapped around the meat.

To serve

Serve hot with warm pita, sliced red onion, tomato and plenty of tzatziki, plus a simple green salad or chips if you like the full street-food style. A chilled white wine or a light lager sits comfortably alongside the smoky, lemony meat.

