

INGREDIENTS:

400g lean pork shoulder cut into small cubes

2 tablespoons olive oil

1 tablespoon dried oregano

Juice and zest of one lemon

1 teaspoon paprika

Half a teaspoon salt

3 red peppers

1 red onion

For the tzatziki:

1 cucumber

2 garlic cloves

3 tablespoons Greek yogurt

1 tablespoon olive oil

Juice of half a lemon

TIME: 20 mins + 3 Hrs

SERVING: 4 people



Place the cubed pork in a bowl with the oil, oregano, lemon juice and zest, paprika and salt. Turn well to coat, cover with film and refrigerate for two hours. Meanwhile cut the peppers and onions into chunks. For the tzatziki, wash and grate the cucumber, place in a colander, sprinkle generously with sea salt and let stand for an hour. Rinse under cold running water then drain and squeeze dry in kitchen paper. Meanwhile peel the garlic and crush with a little salt then whisk together with the yogurt, olive oil and lemon juice. Add the grated cucumber, cover and refrigerate for an hour to allow the flavours to develop. Thread the pork chunks onto pre-soaked skewers, alternating with the onion and pepper chunks. Cook over a medium hot flame until lightly browned on all sides and serve with the tzatziki.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: