



A LOCAL *Ontario food* EXPERIENCE

recipe of the week

pork souvlaki with tzatziki

Pork Souvlaki

- 1-1/2 lbs pork kebab meat
- 1/4 cup lemon juice
- 1/4 cup olive oil
- 4 cloves garlic, minced
- 3 tablespoon fresh, or 1 tablespoon dried, oregano
- 1/4 teaspoon each salt and pepper
- 1-1/4 cups tzatziki sauce (see below)
- 6 Greek-style pita breads

In large bowl, whisk together lemon juice, oil, garlic, oregano, salt and pepper; add pork kebab meat and stir to coat. Marinate for 10 minutes. Evenly thread pork onto six 8-inch skewers; place on a baking sheet. Brush with marinade. Broil 6 inches from heat, turning halfway through, until just a hint of pink remains inside, about 10 to 12 minutes. Spread tzatziki over each pita. Remove pork from skewers and place on pitas; fold over. Serves 6.

Tzatziki

- 1 cup plain organic yogurt
- 1/2 cucumber, seeded
- 1/2 tablespoon plus 1/4 teaspoon kosher salt
- 1/4 cup sour cream
- 1/2 tablespoon white wine vinegar
- 1 tablespoons lemon juice
- 1/2 tablespoon extra-virgin olive oil
- 3/4 teaspoon minced garlic
- 3/4 teaspoon minced fresh dill
- Pinch freshly ground black pepper

Place the yogurt in a cheesecloth-lined sieve and set it over a bowl. Grate the cucumber and toss it with 1 tablespoon of kosher salt; place it in another sieve, and set it over another bowl. Place both bowls in the refrigerator for 3 to 4 hours so the yogurt and cucumber can drain.

Transfer the thickened yogurt to a large bowl. Squeeze as much liquid from the cucumber as you can and add it to the yogurt. Mix in the sour cream, vinegar, lemon juice, olive oil, garlic, dill, 1/2 teaspoon salt, and pepper. You can serve it immediately but it's best to refrigerate it for a few hours to allow the flavours to blend. Makes 1-1/4 cups. Enjoy!