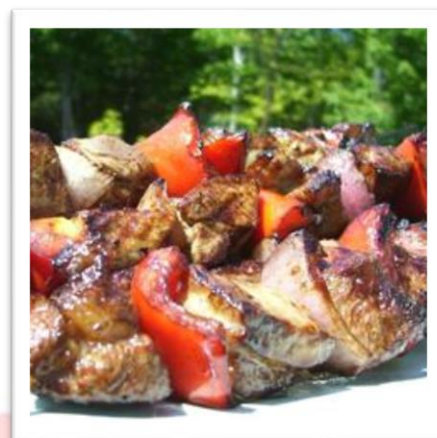


Souvlaki

Easy Greek specialty!

Ingredients

- 1 lemon, juiced
- 1/4 cup olive oil
- 1/4 cup soy sauce
- 1 teaspoon dried oregano
- 3 cloves garlic, crushed
- 4 pounds pork tenderloin, cut into 1 inch cubes
- 2 medium yellow onions, cut into 1 inch pieces
- 2 green bell peppers, cut into 1 inch pieces
- skewers



Directions

1. In a large glass bowl, mix together lemon juice, olive oil, soy sauce, oregano, and garlic; add pork, onions, and green peppers, and stir to coat. Cover, and refrigerate for 2 to 3 hours.
2. Preheat grill for medium-high heat. Thread pork, peppers, and onions onto skewers.
3. Lightly oil grate. Cook for 10 to 15 minutes, or to desired doneness, turning skewers frequently for even cooking.

Makes 12 servings

Nutrition Facts:

Calories	189
Total Fat	8.1g
Total Carbohydrates	4.3g
Dietary Fiber	1.2g
Protein	24.2g

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