

Cinnamon Souvlaki

Serves ~12

❧ INGREDIENTS ❧

Meat

- ❧ 4 pounds pork tenderloin, cut into small pieces
- ❧ 1/4 cup white wine
- ❧ 1/2 cup olive oil
- ❧ 1/2 cup soy sauce
- ❧ 2 teaspoon dried oregano
- ❧ 3 cloves garlic, crushed (or 3/4 teaspoon garlic powder)
- ❧ 1 teaspoon cinnamon
- ❧ 3 tablespoons sugar
- ❧ black pepper to taste

Filling

- ❧ diced onions
- ❧ diced green bell peppers
- ❧ cucumbers (cut in half and sliced thin)
- ❧ tomatoes (diced)
- ❧ whole milk yogurt
- ❧ feta cheese
- ❧ 6 large Pitas (pocket bread)



❧ COOKING ❧

- ❧ In a large glass bowl, mix together wine, olive oil, soy sauce, oregano, garlic, cinnamon, sugar, and pepper to make the marinade.
- ❧ Put meat in a large (1 gallon) freezer bag.
- ❧ Add the marinade and let it sit for 2 hours.
- ❧ Cook the meat thoroughly in a frying pan or skillet.
- ❧ Lightly brush the pitas with olive oil and allow them to warm in the oven. They should still be relatively soft, so don't overheat them.
- ❧ Place meat, pitas, and all fillings in bowls and plates to serve.

❧ EATING ❧

- ❧ Take a pita and cut it in half.
- ❧ Put meat, cucumbers, tomatoes, onions, and peppers into the pocket.
- ❧ Pour one or two spoonfuls of yogurt into the opening.
- ❧ Top with crumbled or grated feta cheese.



Souvlaki (Greek: Σουβλάκι) is a popular Greek fast food consisting of small pieces of meat and sometimes vegetables grilled on a skewer. It may be served on the skewer for eating out of hand, in a pita sandwich with garnishes and sauces, or on a dinner plate, often with pilaf. The meat is traditionally pork in Greece, or in modern times increasingly chicken. In other countries and for tourists, souvlaki may be made with other meats such as lamb and sometimes fish (especially swordfish). In many regions, primarily Athens and the south of Greece, a gyros sandwich is nicknamed a 'souvlaki'.

-Wikipedia.org