

**Grill, Pork**

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## **Fresh Lemon and Herbs Pork Souvlaki**

Publix Apron's

**1/4 cup olive oil**

**1/4 cup white wine**

**2 tablespoons lemon juice**

**1 tablespoon dried oregano**

**1 tablespoon dried mint**

**8 cloves garlic, minced**

**1 pound pork shoulder, trimmed and cut into 1/4-inch cubes**

**Kosher salt (to taste)**

**freshly ground black pepper (to taste)**

**lemon wedges (for serving)**

In a medium bowl, toss together the pork, oil, wine, lemon juice, oregano, mint and garlic.

Cover with plastic wrap and refrigerate overnight.

Meanwhile, soak four 9-inch wooden skewers in water.

Build a medium-hot charcoal grill or heat a gas grill to medium-high.

Skewer about 4 to 5 pieces of pork onto each skewer so they just touch. Season with salt and pepper.

Grill, turning often, until cooked through and slightly charred, about 10 minutes.

Serve with lemon wedges.

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Per Serving (excluding unknown items): 1378 Calories; 116g Fat (77.8% calories from fat); 61g Protein; 14g Carbohydrate; 3g Dietary Fiber; 242mg Cholesterol; 229mg Sodium. Exchanges: 0 Grain(Starch); 8 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 18 1/2 Fat.