



Cafe - Restaurant - Ouzeri

Recipes

Skewered Lamb (Arni Souvlaki)

Serves: 6-8

Cooking time: 6-8 minutes

1 leg lamb, about 1.5kg (3 lb), boned
½ cup olive oil
½ cup dry white wine
juice of 1 lemon
2 teaspoons dried rigani or oregano
2 garlic cloves, crushed or chopped
3-4 bay leaves, broken in pieces
salt and pepper

Cut lamb into 2.5 cm (1 inch) cubes and place in a glass or earthenware dish. Add remaining ingredients to lamb, mix well to coat meat, and cover. Leave in refrigerator to marinate for 12-24 hours, stirring meat occasionally

Lift lamb out of marinade and thread onto bamboo or metal skewers, allowing two skewers per person. Pieces of bay leaf may be placed between lamb cubes

Cook under a hot grill or over glowing charcoal, turning and basting frequently with marinade, for 6-8 minutes or until cooked to taste. Place on a platter and garnish with parsley and lemon wedges

