

# Cyprus Grill

*The Original & The Best!!*

## How To Make Cypriot Souvla



(The Cyprus Grill Large Skewers, Prongs & Rotating Cage can be used for this recipe)

### Ingredients Required:

- (3) Kg Lamb or Pork with bones
- Bay Leaves
- Red Dry Wine
- Salt
- Oregano
- Olive Oil with lemon juice



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## **Step 1: Prepare the Ingredients**

Cut the ingredients into hand fist sizes and wash with water so they are ready to cook.

## **Step 2: Marinate the Meat**

Add the prepared Meat to the Bay Leaves and Red Wine and combine together. Leave to marinate for between 10-12 hours. Keep refrigerated.

## **Step 3: Prepare the Cyprus Grill**

Get the Cyprus Grill ready 20-30 minutes before you plan to cook.

Note: It is ready to cook on when there are no more flames and the charcoal has turned white.

## **Step 4: Make Skewers**

Thread pieces of Meat onto the skewers in such a way that it will not self rotate whilst cooking. Your skewers are now ready to barbecue.

## **Step 5: Barbecue Skewers**

Set the meat on high level for 20-30 minutes, then set it lower for another 30-50 minutes to be cooked. While cooking pour on the meat olive oil with lemon juice and oregano and at the end put salt. Once cooked remove from the grill and place on a baking tray.

## **Step 6: Serve and Enjoy**

Serve immediately straight off the grill. The Meat can be served with Pita bread, Tzatziki sauce, and a few sliced tomatoes.