

DESTINATION 7:

santorini, greece

Trilogy of Lamb, Veal, & Chicken Souvlaki



Servings: 5

Ingredients:

1 pound boneless lamb loin or shank,
cut into 1½" cubes

1 pound boneless veal chop or shoulder,
cut into 1½" cubes

1 pound boneless chicken breast,
cut into 1½" cubes

Marinade:

- ½ cup of olive oil
- 1 lemon, zested and juiced
- 2 cloves garlic, chopped
- ½ teaspoon sweet paprika
- ½ teaspoon salt
- 3 sprigs rosemary, leaves chopped
- 3 sprigs thyme, leaves
- 3 sprigs sage, leaves chopped

5 cherry tomato branches or 2 pints

2 lemons, halved or quartered

Instructions:

Combine marinade ingredients. Pour $\frac{2}{3}$ into one shallow glass bowl (for lamb and veal) and the remaining $\frac{1}{3}$ into another shallow bowl (for chicken).

Add cubes of lamb and veal to one bowl and chicken to the other.

Toss to coat. Cover and refrigerate each for 3 hours. Toss again, part way through the marinating.

Set out 10 (8" – 10") wooden or metal skewers. If wood, soak skewers in water for at least 30 minutes before using.

Heat grill or grill pan to high heat.

Thread meat on skewers, alternating the lamb, veal and chicken together on each skewer. Loosely thread 5 or 6 pieces on each.

Place skewers on hot grill for about 10 minutes, turning a few times until chicken (which cooks faster) is cooked through and the lamb / veal are medium to medium rare. Place meat skewers on a platter to rest and accumulate juices.

Meanwhile, sear cherry tomatoes and lemon wedges on grill pan.

Serve with sautéed spinach or couscous if desired.