

Le' Spice Greek Seasoning Recipe:

Lamb Souvlaki



Serves 8

Ingredients

1 Kg lamb cubes ask for the boneless leg
5 Tablespoon of **Le' Spice Greek Seasoning**
2 juice of lemon
salt to taste
Wooden Sticks soak in water for 1 hour

Method

In a large zip lock back marinade the lamb cubes with **Le' Spice Greek Seasoning Blend, salt** and 2 juices of lemon

Massage the lamb to let it absorb the marinades

Keep the marinated lamb in the fridge for 3 days (if not then at least marinade them for 1 hour)

Thread the lamb on skewers keeping 4 pieces of lamb in each stick

Cook the lamb on an open flame charcoal BBQ for +15 minutes turning the side occasionally.

Or it can also be cook in the oven or over hot skillet until brown on each side

Serve with yogurt mix with minced garlic.

Cucumber ribbons can be used as the salad.

I also like it with Pita bread.

Note: lamb can be replaced with beef or chicken.