



## Souvlaki Sandwich with Pita Salad

Fall is now in full swing and we've started dusting off our winter clothes in anticipation of the first real cold snap of the year. Times like these call for comfort food, but we realize that cooking a huge meal is not always that comforting to the cook. So we decided to share this simple, yet tasty recipe for a Souvlaki Sandwich and Pita Salad that we hope you all will try on a lazy weekend afternoon, or for a mid-week dinner when you *feel* like eating out but don't feel like *going* out.

The ingredients for the Souvlaki Sandwich with Pita Salad are:

3 pounds lean lamb, cut into 1-inch cubes  
1/4 cup olive oil  
2 tablespoons red wine vinegar  
2 tablespoons lemon juice  
1 teaspoon dried rosemary  
1 teaspoon dried oregano  
1 teaspoon dried basil  
Salt and pepper  
8 bamboo or metal skewers  
1 large onion, cut into 1-inch pieces  
16 cherry tomatoes  
16 bay leaves  
8 pita breads  
Pita Salad, recipe follows

Combine the lamb, olive oil, lemon juice, red wine vinegar, rosemary, oregano, basil and salt and pepper in a large bowl or baking dish. Cover with tin foil and put into the refrigerator. Allow ingredients to marinate for at least two hours. If you decide to use bamboo skewers, you'll want to soak them in water for one hour.

Once the time has passed, preheat your grill over low heat, or preheat your oven at 375 degrees. Slide the lamb, onion, tomatoes and bay leaves onto each skewer so they are tightly pressed together. Alternate the ingredients until the skewer is full, leaving about one inch of the skewer empty on each end. Grill or cook over low flame or heat for 10-15

minutes, or until done. The lamb should be tender and the vegetables should be cooked, finishing neither too crunchy nor too soft.

While the skewers are cooking make the pita salad:

3 cups shredded lettuce  
1/2 cup olive oil  
3 tablespoons red wine vinegar  
1 teaspoon dried oregano  
Salt and freshly ground black pepper

Toss all the ingredients in a large bowl, taste and adjust seasonings.

Meanwhile, heat the pita bread until warm, two minutes tops, but be careful because too much heat and you will have pita croutons! Remove the lamb, onion and tomatoes from the skewer and disregard the bay leaves (it tastes bitter but will add flavor during the cooking process). Place ingredients from the skewer, minus the bay leaves, onto the pita. Top with the pita salad. Fold pita in half and voila!

The trick here is to eat this sandwich without letting everything fall out of the sides! With a little practice you'll be eating this in true Grecian style in no time at all.

Enjoy!