

# Pork Souvlaki with Tsatsiki and White Bean Hummus on Greek Salad

## For Souvlaki:

- 4 Tbs. extra-virgin olive oil; more for the pan
- 3 Tbs. red wine vinegar
- 3 large cloves garlic, minced
- 1 tsp. dried oregano
- 1-1/2 lb. pork tenderloin, cut into 20 rounds (about 1/2 inch thick)

## For Salad:

- 10 cups mixed baby greens and romaine hearts
- 1 cup grape or san marzano tomatoes, halved
- 3 sliced baby cucumbers (these are often much more flavorful than the large ones)
- 1/2 cup mild pepper rings
- 1/4 cup shaved red onion
- 1/2 cup kalamata olives
- 1 cup crumbled feta
- salt and pepper to taste
- 3 tablespoons red wine vinegar
- 1/4 cup olive oil

## Hummus:

In a food processor, combine the beans, tahini and seasonings. Process until smooth. Add oil, lemon and water and continue to add liquid until you reach desired consistency. The white beans along with the chickpeas give the hummus a smoother texture. Garnish with chopped parsley and feta. Place in a bowl and set aside.

## Tsatsiki:

To strain yogurt, get a sieve and cheese cloth, or just use a few layers of paper towel to let all liquid strain out of yogurt. After grating cucumber, squeeze out as much liquid as possible. In a small bowl, stir together the oil, garlic powder, strained yogurt, strained cucumber, salt and pepper. Set aside or make ahead and place in refrigerator until the rest of the meal is ready

## Preparation:

Prepare a grill for direct grilling over medium-high heat (about 400°F). In a medium bowl, combine 1 Tbs. of the oil, spices, and lemon. Add the pork, toss to coat, marinate for at least an hour, but if possible but at least 10 minutes. Thread 5 pieces of pork horizontally onto each of four 12-inch metal skewers or soaked wooden skewers, leaving about 1/2 inch of space between pieces. Grill, turning the skewers occasionally, until the pork is well marked and cooked through, 6 to 8 minutes total

Meanwhile, in a large bowl, toss the salad ingredients with the dressing. Arrange the salad on a serving platter. Lay the pork skewers on top, spoon some of the tsatsiki over the pork, and serve with the remaining tsatsiki and hummus on the side.

## Serving Suggestions:

To round out the meal, serve toasted pita and french fries alongside.

## For Hummus:

- 1 can white cannellini beans
- 1 can garbanzo beans
- 2 tbsp. tahini
- 2 garlic cloves
- 2 tsp cumin
- 1 tsp smoked paprika
- 1/2 squeezed lemon
- 1/4 cup olive oil
- 1/2 cup water
- crumbled feta and parsley for garnish

## For Tsatsiki:

- 1 35 oz whole yogurt (preferably greek, but you can use regular as well), strained
- 1 grated English cucumber, peeled, grated, excess liquid squeezed out
- 2 tsp garlic powder
- Kosher salt and coarsely ground black pepper
- 3 tbsp olive oil

