

Chevon Souvlaki

Marinade:

1/2 c Olive Oil

2 x Lemons

1/2 c White wine-dry

1 1/3 x Onions, chopped fine

2 x Cloves of garlic, pressed

1 pn Greek oregano

1/4 ts Salt

1/4 ts Pepper

1 pk Bamboo skewers

Leg of Goat, cut into 1 inch cubes

Place meat in large container (not aluminum); pour marinade over meat & stir. Marinate overnight or up to 2 days. Soak bamboo skewers well in water. Place 3 or 4 cubes of marinated meat on each skewer. Grill over charcoal until done to your liking (Medium rare to Medium) --Don't overcook or you will dry out the meat. If serving for a large party & you don't want to be grilling at the last minute, earlier in the day grill to rare & then dip in marinade & arrange in a baking dish. Cover and bake to finish cooking to desired doneness just before serving.