



LAKEWOOD

VINEYARDS

Pork Spiedies

Paired with Lakewood Vineyards Lemberger Dry Rose

2-3 pounds of pork cut into 1 inch cubes

- 1 cup extra-virgin olive oil
- $\frac{3}{4}$ cup red wine vinegar
- Zest of 1 lemon
- $\frac{1}{4}$ cup freshly squeezed lemon juice (about 2 lemons)
- 4 cloves garlic, peeled, smashed and roughly chopped
- 1 bay leaf
- 1 tablespoon thyme leaves
- 1 tablespoon oregano leaves
- 1 tablespoon basil leaves, finely chopped
- 1 teaspoon granulated sugar
- 1 teaspoon kosher salt
- 1 teaspoon black pepper
- 1 teaspoon red pepper flakes, or to taste

Mix ingredients for the sauce and whisk until thoroughly blended. Put meat in a container that can be sealed and pour sauce over meat. Using tongs, be sure all meat is covered with sauce. Cover and refrigerate for 12-36 hours.

Thread the meat onto skewers and cook over a hot grill until done (check temp with meat thermometer). Remove from grill and rest for several minutes. Serve on a fresh sub roll with hot sauce on the side.

Enjoy with Lakewood Vineyards Dry Rose