



## [Souvlaki Marinade Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 10 minutes

### **Ingredients:**

- 2 TBSP Onion, finely chopped
- 4 TBSP Olive Oil
- 2 TBSP Dried Parsley
- 2 tsp Dried Oregano
- 1/4 tsp Garlic Powder
- 1/2 tsp Salt
- Dash of Pepper
- 2 lbs Beef, Chicken OR Lamb, to cook

### **Directions:**

- Mix together all ingredients.
- Let stand 1 hour.

### **To Marinade Meat:**

- Cut 2 pounds or lamb, chicken OR beef into 2" bite size chunks.
- Add meat to marinade, and fold until meat is well coated.
- Cover bowl, and let sit in marinade a minimum of 2 hours (overnight is better).

### **To Cook Meat:**

- Grill marinated meat about 10 minutes, turning at least once on each side, until done.
- Note: you may grill on skewers too.
- Serve hot.
- Refrigerate all leftovers.

Makes 2 pounds Marinaded Souvlaki Meat