



Recipes

MISSIONFOODSERVICE.COM

Kalamaki Marinade

Prep Time: 5 Minutes

Serves 1

Ingredients:

1/2 cup Olive Oil
2 Tbsp. Red Wine Vinegar
1 each Lemon , juiced
1/4 cup Water
1 Tbsp. Mint , dried
1 Tbsp. Oregano , dried
2 each Garlic Cloves , minced
2 each Bay Leaves
Salt and Pepper to taste
2 1/2 lbs. Pork , lean , cut into chunks

Directions:

1. In a small bowl, combine all oil, vinegar, lemon juice, water, herbs, garlic and spices. Whisk well to combine. Pour over pork, cover and allow to marinate for 12 hours or overnight. Reserve.