

Traditional Cyprus Souvlakia

The most traditional food Cyprus has is Souvlakia. Souvlakia is pork or chicken cut down in small pieces (cubes) put on a skewer and then cooked with a rotating machine or manually on a Cypriot bbq (φουκού). It can be served in a Cyprus pitta bread with potatoes, tahini and salad or alone on the plate.



For the meat you will need :

- Pork (preferably the neck region) or chicken
- Salt
- Oregano
- Lemon
- Pitta bread

Preparation:

- Light up the BBQ with some charcoal and let it burn
- In the meantime place the meat on to the skewers
- When the charcoal is ready spread it all along the BBQ
- Put the machine on the BBQ and start it up
- Place the skewers with the meat on to their holder and let it cook
- When the meat is almost ready apply some salt and oregano as it spins
- Once ready remove the meat from the BBQ
- Place it in a Pyrex container add lemon close and shake the container so the meat absorbs it
- Take some Pitta Bread and put them on the BBQ so they can be cooked as well
- Cut the salad (cucumber, tomato, parsley, cabbage)
- Open the pitta bread, spread some tahini into it, add meat, add vegetables, squeeze some more lemon



