

Mani Pork Souvlákia (Khirinó Souvlákia Mánis)

*2½ pounds boneless lean pork from the tenderloin or leg
1 tablespoon coriander seeds
6 juniper berries
¼ cup aged red-wine vinegar
½ teaspoon ground mustard
½ cup extra-virgin olive oil
18 bay leaves, broken in half
1 tablespoon honey
Cracked black pepper to taste
Coarse-grained sea salt to taste
Coarsely chopped fresh coriander or watercress or purslane sprigs
Lemon wedges*

1. Cut the meat into 1-inch cubes and trim off any fat and sinew. Pound the coriander seeds and juniper berries in a small mortar until crushed and well mixed. Combine with the vinegar and mustard powder in a small bowl, and whisk in the olive oil. Combine the meat and marinade in a nonreactive bowl, mix together with your hands and cover. Set aside for 2 to 3 hours.

2. Prepare the fire.

3. Remove the meat from the marinade. Thread the meat and the bay leaves alternately onto 6 skewers. Whisk the honey into the marinade and baste the meat liberally with this sauce, then sprinkle it with pepper.

4. Set a grill rack 4 inches above the hot coals and lightly brush with olive oil. Grill the souvlákia until lightly browned on all sides, then raise the grill 2 inches. Grill, basting frequently, about 10 to 15 minutes longer.

5. Arrange on a warm platter, sprinkle with salt, pepper and fresh coriander, and surround with the lemon wedges. Serves 6.