

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.