



PORK SKEWERS WITH MINT SAUCE

INGREDIENTS:

250 g minced pork meat
2 cloves garlic
1 onion
1/2 bunch parsley leaves
2 tablespoons breadcrumbs
1/2 tablespoon sweet powdered paprika
salt, pepper

YOGHURT SAUCE:

3 tablespoons natural yoghurt
some mint leaves
salt, pepper
juice from 1/2 lemon

PREPARATION:

1. Finely chop the onion, garlic, and the parsley.
Mix with minced meat. Add breadcrumbs and all the spices.
Mix thoroughly.
2. Form chops, stick them on skewers and grill them.
3. Prepare the sauce: finely chop the mint, then mix with
yoghurt and lemon juice. Season to taste with salt and pepper.
Serve as an addition to the skewers.

