

Pork El Greko

Ingredients

Medium cut lean pork steaks
Firm large beef tomatoes
Cheese slices (your choice)
World Grill oil Greek Passion
Verstegen Del Mondo Mediterranean
120 mm Tepo skewers

Method

1. Key hole cut open the pork steaks
2. Cut the tomatoes into slices
3. Garnish the tomatoes slices with Mediterranean Del Mondo
4. Place the tomatoes onto the pork slices & wrap them up, secure with a skewer
5. Brush these with Greek Passion
6. Garnish with Mediterranean

Cooking instructions

BBQ Grill or Oven bake

Alternative

Use different meat oils, cheeses & Del Mondo herb coat

**Acknowledgement:
Recipe from the Dalziel Recipe service
Mr. Mike Winrow**



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