



Joseph Penta's Pork Souvlaki

Ingredients

16 oz Fage Greek Yogurt (best if 0% milk fat)
¼ cup Olive Oil
2 tbsp White Wine Vinegar (optional)
1 tbsp Spiceology Greek Freak Seasoning
3 lbs Pork Loin or Tenderloin

Tzatziki:

16 oz Fage Greek Yogurt (best if 0% milk fat)
1/3 of a Garlic Clove
3 tbsp Olive Oil
2 tbsp White Wine Vinegar
1 Cucumber (English seedless variety)
Fresh Dill
Salt
Pepper



Instructions

Trim excess fat off Pork – primarily the silver sheen fat and excess fat cap if using pork loin. Cut pork into 1"x1" cubes (roughly)

Mix marinade – 2 tbsp of Greek Freak w/ ¼ Olive Oil emulsify in blender. OPTIONAL – 2 tbsp White Wine Vinegar can be stirred in after blender step. Add olive Oil blend to yogurt stir slowly and thoroughly incorporate.

Add cubed pork to marinade mix and stir to fully cover. Note if using Pork Loin, marinade will have to sit for 4 hours minimum; if using Pork Tenderloin, will have to sit for 2 hours minimum.

Cooking options:

Oven roasted – remove pork from marinade and shake off any excess. Spread over cooking sheet, do not over crowd. Sprinkle 1bsp Greek Freak over the cubes.

If Pork Loin – roast at 325 until internal temperature of 145 is reached

If Pork Tenderloin – roast at 350 until internal temperature of 145 is reached

Optional cooking method:

Cubes can be skewered and grilled (great for summer)

Cubes can be sauteed in a pan on the stove top.

Cubes can be Air Fried (on Roast at 350)



Celebrity Chef Event at the Hill Top Inn

February 28, 2026

For Tzatziki:

Peel cucumber, cut in half, scoop out seeds.

Grate cucumber with cheese grater, smaller blades will give a smoother texture to the dip, larger blades will give a lumpier texture.

Add 1 tbsp white wine vinegar and a pinch of salt to the grated cucumber. Rest for 15 minutes.

In a blender mix 3 tbsp oil and 1/3 of a clove of garlic, blend until garlic is no longer visible.

In a bowl mix yogurt with oil & garlic mixture.

Place cucumber in a CLEAN TOWEL and ring out all excess moisture.

Add the cucumber to the yogurt mixture and stir.

Add 1 tbsp white wine vinegar and stir.

Add fresh dill (around ¼ cup but can adjust to taste) and salt and pepper to taste (usually 1 tsp salt and 1 ½ tsp pepper)