

Mediterranean Mixed Grill

Serves 6

20 large cloves garlic
2/3 cup Italian parsley
2/3 cup fresh oregano leaves
juice and zest of 3 lemons – about 1/3 cup juice
1 ¼ cup olive oil
salt and fresh ground black pepper
red pepper flakes
6 thin cut pork chops
6 thin cut strip steaks
6 lamb chops
18 shrimp
1 pint grape tomatoes
2 bunches scallions, cut into 1 ½ inch pieces
wooden skewers, soaked in water

Combine first five ingredients in blender and blend until garlic is chopped fine. Add red pepper flakes to desired taste. Marinate pork chops, steak and shrimp, separately in marinade for at least one and up to 4 hours. Skewer shrimp, alternating with cherry tomatoes and scallions.

Heat a grill pan over high heat. Season pork chops with salt and pepper and grill until charred and just cooked through, about 2-3 minutes per side. Season steaks with salt and pepper and grill until charred and just warm in the center, about 2 minutes per side. Season shrimp skewers with salt and pepper and grill until shrimp are charred and just cooked through, about 3-4 minutes per side. Serve.