

TIMKEN-INSPIRED RECIPES



SHASHLIK – GRILLED PORK KEBABS WITH TOMATO SALAD

The jubilant gathering in the Timken's 16th century Russian Icon, *The Ascension of Our Lord Jesus Christ*, has inspired us to recreate a signature Russian summer classic, **Shashlik - Grilled Pork Kebabs with Tomato Salad**, for this week's Timken recipe. The smokey kebabs are elevated by the bright flavors of tomatoes, cucumbers and radishes, a culinary reinterpretation of the colorful robes worn by the figures in the icon. We invite you to add this popular dish to your grilling repertoire, an ode to Russian culture.

SHASHLIK– GRILLED PORK KEBABS WITH TOMATO SALAD

Serves 4-5

INGREDIENTS

Kebabs:

1 1/2 pounds boneless pork shoulder, preferably Boston cut	1/2 teaspoon garlic powder
1 medium yellow onion	1/2 teaspoon salt
1/4 cup red wine vinegar	1/2 teaspoon pepper
1/4 cup olive oil, plus 2 Tablespoons	1/2 medium red onion
1 teaspoon smoked paprika	1 medium red bell pepper
1/2 teaspoon cumin	2 teaspoons fresh parsley, minced

Tomato Salad:

1 large red tomato, diced into cubes	1 green onion, thinly sliced
1 large yellow tomato, diced into cubes	1 Tablespoon olive oil
1 small hot house cucumber, diced	2 teaspoons red wine vinegar
1 radish, diced	Salt and freshly cracked black pepper to taste

4 pita breads plus 1 Tablespoon olive oil

DIRECTIONS

Trim excess fat from pork shoulder and cut shoulder into one-inch cubes. Place in medium mixing bowl and set aside.

Grate onion and along with juices, place in mixing bowl. Add red wine vinegar, olive oil, smoked paprika, cumin, garlic powder, salt and pepper and mix thoroughly to coat the pork. Cover with plastic wrap and refrigerate overnight to allow flavors to develop.

The next day, prepare tomato salad by combining tomatoes, cucumber, radish, green onion, olive oil, red wine vinegar in medium mixing bowl. Add salt and pepper to taste and set aside.

Turn grill to 400°F. While grilling is heating, prepare the kebabs by cutting red onion and bell pepper into one-inch pieces. Remove the marinated pork from marinade and skewer the meat and red onion and bell pepper pieces. Brush kebabs with 2 Tablespoon olive oil.

Place kebabs on grill and grill, turning often, until kebabs are cooked, approximately 12-15 minutes. Turn off grill. Immediately remove kebabs from heat, place on serving platter and tent with aluminum foil to keep the kebabs warm.

Brush pita bread or naan with 1 olive oil and grill for 1-2 minutes per side.

Sprinkle minced fresh parsley over kebabs and serve with tomato salad and warm pita bread.