

**Souvalaki** by Karen Hllbig Scharf

10 lbs pork, cubed (I personally hate fat so I trimmed it well)

2 packs Clubhouse Greek Marinade made per package instructions (water,oil,vinegar)

Sit for 5 hrs or more, drain off marinade as best you can.

Raw pack in pint jars, and PC per instructions of your canner. ( mine says to PC pints at 45-50 min after 10 min of full whistle first)