



Serbian Raznjici

NIBBLEDISH CONTRIBUTOR

Ingredients

300 grams pork meat

½ small red pepper

½ small green pepper

½ small onion

100 grams cured bacon

2 pinch ground black pepper

3 pinch salt

2 tablespoons oil, olive or plain salad oil

Instructions

1. Cut the meat, peppers, onions and bacon in to bite size squares.
2. Arrange cut ingredients on wooden stick.
3. Place oil in a grill pan and pan roast for about 10-15 minutes until golden brown. In the process of roasting, add salt and pepper.
4. You can also substitute pork with chicken or veal, but authentic raznjici are made with pork.
