

*Ingredients:*

- Pork ribs
- Mutton chops
- Bacon
- Pork sausages
- Beef skewers

*Marinade:*

- Extra virgin olive oil
- Rosemary
- Salt
- Black pepper

*Preparation:* prepare the meat for grilling by first of all chopping the rosemary for a marinade. Place the meat in an oven-proof dish, add the chopped rosemary, oil, salt and ground pepper. Then gently rub the mix into the meat to flavour it and let it rest. After allowing some time for marinating, place the meat on the red-hot grill, turning it over halfway through cooking. When all types of meat are cooked, serve them hot.