



Gyros - an Authentic Recipe



Ingredients:

- 1 lb ground beef
- 1 lb ground lamb
- ½ cup bread crumbs
- 2 garlic cloves, minced
- 3 tsp oregano
- 2 tsp onion powder
- 2 tsp salt
- 1 tsp pepper

Method:

1. Combine all ingredients in a bowl, and mix well.
2. Knead the mixture on the counter for 10 minutes - just as if you're kneading bread.
3. Pick that meat up and SLAM it into the counter, continuing to do so for the 10 minutes. This is key to getting the correct texture.
4. Form into a flat loaf - I like to put the meat onto a piece of wax paper, and flattening it into a 3" high slab rectangle. I cover it with another piece of wax and use a rolling pin to flatten it out, just make sure you straighten out the edges to form a rectangle so that when it comes time to slice, they are nice and even.
5. Bake the loaf on a broiler pan (or pan with raised edges, because it will leak grease) at 350 for about an hour, just be sure to turn often so as to distribute the juices.
6. Allow to cool for at least 10 minutes before slicing thin.