

Greek Gyro

Ingredients

- 1 medium size onion, roughly chopped
- 1 lb ground beef
- 1 lb ground lamb
- 2 large cloves of garlic
- 1 Tbsp dried marjoram
- 1 Tbsp dried ground rosemary (or a small sprig of fresh, taken off the main stem)
- 2 tsp Kosher salt
- 1/2 tsp ground black pepper

To Serve

- Tzatziki Sauce (recipe link in directions)
- lettuce
- sliced tomatoes
- sliced sweet onion

Instructions

1. Run the onion in a food processor for about 15 seconds. Place the onion in the center of a kitchen towel and squeeze out the juice and return to the food processor.
2. Add the meat, garlic, spices, salt and pepper to the onion, and process. Do so until it looks like a fine paste, about a minute. Place the mixture in a loaf pan and press evenly.
3. Bake in a water bath (place loaf pan inside another pan filled with water) at 325°F (165°C) for about an hour or more until temperature reaches 165-170°F (75°C.)
4. Remove from the oven, drain fat, and place on a cooling rack.
5. Cover meat with aluminum foil and a heavy weight (Alton suggests a brick) for about 15 minutes until internal temperature is 175°F (79°C) (I found the times are not quite accurate, and I didn't know if the brick actually had an effect, but I think the important part is getting the meat to the correct temperature.)
6. Place meat on a cutting board and slice as thinly as possible with an electric knife (using anything else would be much more difficult.)
7. I added the following step myself as I think it mimics the rotisserie a bit more. Add a few slices to a nonstick frying pan (very little or no oil) and heat gently until the meat browns a little.
8. In another pan, heat the pita bread.
9. Finally, place the meat on one half of the pita, topped with [tzatziki sauce](#), lettuce, tomatoes, and onion. You could also put a little Greek dressing on the tomatoes too (extra virgin olive oil, vinegar, salt, oregano.)
10. Serve Homemade Greek Gyros with rice pilaf or a Greek salad, and enjoy!

