

# EAT DRINK and COOK Real FOOD

## Gyro Meat

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### Ingredients

- 1 lb ground lamb
- 1 lb of ground beef
- 1 red onion chopped
- 6 cloves of garlic
- 2 tsps ground marjoram
- 2 tsps dried rosemary
- 2 tsps dried oregano
- 2 tsps kosher salt
- 2 tsps ground black pepper



### Greek Tzatziki Yogurt with Cucumbers

- 1 large cucumber, peeled & grated, about 2 cups
- 1 C Greek Yogurt
- 2-3 garlic cloves, minced
- 1 Tbsp tahini (sesame paste)
- 1 squirt lemon juice
- Kosher salt to taste
- Chopped Parsley to garnish (optional)

Combine ingredients to yield about 2 cups of dip. Eat & Enjoy

### Directions

1. Place onions, garlic into a large food processor and process until finely chopped but not liquefied.
2. Add meat and all the seasonings and grind for another 3-5 minutes. Do not skip this step. If you do, it will be like ground beef with some weird seasonings in it. Grind it until it's a big, huge, sticky mess that you wonder how you will ever clean up.
3. Since writing this recipe I've discovered a faster way to do this, which is to use your stand mixer with the paddle. Paddle the living daylights out of the meat with the spices until it's a sticky mess. This is a lot easier to clean up than a blender, and the end result is the same. I repeat, paddle the living daylights out of this otherwise you just have meatloaf texture. Paddling matters!
4. Put into a foil pan, and smooth out the top, and bake at 350 for 60 mins, or until it reaches an internal temperature of 175-180.
5. Take it out of the oven and drain all the fat.
6. Cover it with foil and then place something heavy on it to compress it. I put a cast iron skillet on top and then carefully placed 3 cans of beans on top of the skillet to compress it.
7. Let it rest for 30 mins and then slice into thin slices.
8. Gyros!

Prep Time: 10 Min's

Servings: 8

Cook Time: 1 Hour

Serve in Pita topped with Tzatziki

