

# GYRO MEAT

Prepared by Natalie O'Dell-Crocker, June 2017

Source: Good Eats 2

Makes: 6 to 8 Servings

1 medium onion, finely chopped  
2 pounds ground lamb  
1 tablespoon garlic  
1 tablespoon dried marjoram  
1 tablespoon dried rosemary  
2 teaspoons kosher salt  
½ teaspoon black pepper, freshly ground

## FOR SERVING

Pitas  
Tzatziki Sauce (recipe follows)  
Chopped onion  
Tomatoes  
Feta cheese

Process the onion in a food processor for 10 to 15 seconds and turn it out on the center of a tea towel. Gather up the ends of the towel and twist into a tight ball. Squeeze over sink to remove as much of the onion juice as possible.

Return the onion to the food processor and add the lamb, garlic, marjoram, rosemary, salt and pepper and process until it is a fine paste, about 1 minute. Stop the processor as needed to scrape down the sides of the bowl.

## TO COOK ON A ROTISSERIE, PROCEED AS FOLLOWS:

Form the meat mixture into a loaf shape and place it on top of 2 overlapping pieces of plastic wrap that are at least 18 inches long. Roll the mixture in the plastic tightly, making sure to remove any air pockets. Once the meat is completely entombed, twist the ends of the plastic wrap until the surface is tight. Refrigerate for at least 2 hours or up to overnight, to allow the mixture to firm up.

Heat the grill to high.

Place the meat on the rotisserie skewer. Place a double-thick piece of aluminum foil folded into a tray shape directly under the meat to catch any drippings. Cook on high for 15 minutes. Decrease the heat to medium and continue to cook for another 20 to 30 minutes, until the internal temperature reached 175 F. Slice thinly and serve on pita bread with tzatziki sauce, chopped onion, tomatoes, and feta cheese.

Note: If serving then and there, I leave the meat on the rotisserie and the grill on. Carefully work with the longest slicer you have and slice thin strips from one end to the other. As new meat is exposed it

will brown seductively, and everyone will be happy because they'll get some of that tasty, almost-but-not-quite-burned goodness.

TO COOK IN THE OVEN AS A MEATLOAF, PROCEED AS FOLLOWS:

Heat the oven to 325 F.

Place the mixture in a loaf pan, making sure to press it into the sides of the pan. Place the loaf pan in a hot water bath and bake for 60 to 75 minutes, until the mixture reaches 165-170 F. Slice thinly and serve on pita bread with tzatziki sauce, chopped onion, tomatoes, and feta cheese.

#### TZATZIKI SAUCE

Makes: 1 ½ cups

2 cups plain yogurt (low-fat is fine, but not fat-free)  
1 medium cucumber, peeled, seeded and finely chopped  
Pinch kosher salt  
4 garlic cloves, minced  
1 tablespoon olive oil  
2 teaspoons red wine vinegar  
5 or 6 leaves fresh mint, finely chopped

Put the yogurt in a tea towel, gather up the edges, suspend over a bowl, and drain for 2 hours in the refrigerator.

Put the cucumber in a tea towel, gather up the edges, and squeeze to remove excess moisture; discard the liquid. Combine the drained yogurt, cucumber, salt, garlic, oil, vinegar, and mint in a medium mixing bowl. Serve as a sauce for gyros. Store in the refrigerator in an airtight container for up to 1 week.

*Natalie's Notes: I added ¼ cup ground beef and doubled the seasonings. I did use the rotisserie but my Weber grill took forever to cook it. For the tzatziki sauce, I accidentally used greek yogurt and had to add some heavy whipping cream to thin the sauce out. I would make this again!*

