



Dash39s Donair

Oscar · 28/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

4

Description

This donair recipe is tried and tested for the true donair fan. If you enjoy Halifax donairs, then you'll love this recipe. Use only the finest spices available; they make a huge difference. If you want the smooth texture of meat that you see in an authentic donair shop, you must knead the meat in a steel mixing bowl on a sturdy surface.

Ingredients

— - 1 teaspoon salt - 1 teaspoon ground oregano - 1 teaspoon all-purpose flour - ½ teaspoon ground black pepper - ½ teaspoon Italian seasoning - ½ teaspoon garlic powder - ½ teaspoon onion powder - ¼ teaspoon cayenne pepper - 1 pound ground beef - 1 (12 fluid ounce) can evaporated milk - ¾ cup white sugar - 2 teaspoons garlic powder - 4 teaspoons white vinegar

— or as needed

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Make loaf: Mix together salt
2. oregano
3. flour
4. black pepper
5. Italian seasoning
6. garlic powder
7. onion powder
8. and cayenne pepper in a cup or small bowl. Place ground beef in a large steel mixing bowl on a sturdy surface; use your hands to blend in spice mixture. Pick up meat and throw it down with force about 20 times
9. kneading it after each throw. This will help meat hold together better when sliced. Form meat into a loaf; place on a broiler pan or baking sheet. Bake in the preheated oven for 1 hour and 15 minutes
10. rotating loaf halfway through to ensure even baking. Serve warm with sauce or allow meat to chill before slicing and reheating. Make sauce: Mix together evaporated milk
11. sugar
12. and garlic powder in a medium bowl. Gradually whisk in white vinegar
13. 1 teaspoon at a time
14. until thickened to your desired consistency. Recipe Tip The loaf cuts better if you chill it overnight before slicing.