



The Original Donair From the East Coast of Canada

Oscar · 28/09/2024



Prep Time

8 hrs 30 mins

Difficult

Medium

Servings

9 hrs 45 mins

Description

This homemade donair recipe is based on the legendary East Coast donair created in the city of Halifax by a Greek restaurateur in the early 70s. Originally made with ground lamb, it is now more commonly made with beef. Favorite garnishes are chopped onions and fresh diced tomatoes.

Ingredients

- - 1 pound ground beef - 2 teaspoons cayenne pepper - 1 teaspoon ground black pepper - 1 teaspoon onion powder - 1 teaspoon garlic powder - 1 teaspoon salt - 1 teaspoon paprika - 1 teaspoon dried oregano - 1 (12 ounce) can evaporated milk - ½ cup white sugar - ¼ cup white vinegar
- or to taste - 6 large pita bread rounds

Instructions

1. Make the meatloaf: Mix ground beef
2. cayenne pepper
3. black pepper
4. onion powder
5. garlic powder
6. salt
7. paprika
8. and oregano together in a large bowl until combined. Shape mixture into a loaf and place on a baking tray; cover with plastic wrap and let rest in the refrigerator overnight. Preheat the oven to 350 degrees F (175 degrees C). Bake meatloaf in the preheated oven until no longer pink in the center
9. about 30 minutes
10. turning the loaf over halfway through cooking. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Allow the meatloaf to cool so it holds together for slicing. Meanwhile
11. make the sauce: Stir evaporated milk and sugar together in a bowl until sugar is dissolved; add vinegar
12. 1 teaspoon at a time
13. to taste. Refrigerate sauce until ready to serve. Slice meatloaf into 1/4-inch thick slices; brown each slice in a skillet over medium heat until browned and crisp
14. about 5 minutes per side. Sprinkle pita bread rounds with a little water; warm briefly in a dry skillet over medium heat. To serve: Place several slices of meatloaf into each warmed pita bread; spoon about 2 tablespoons of sauce on top and roll into a cone shape. Wrap each donair in aluminum foil to keep the sauce from dripping out; serve.