



Donair

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

3 hrs 15 mins

Description

Donairs are a delicacy prevalent on the Canadian east coast centered on the city of Halifax. These pita sandwiches are very delicious and simple to prepare. Make a double batch of the meatloaf and freeze the second loaf for later. The second loaf will be better; you can slice the cold meatloaf thin and fry in a hot pan as you need them.

Ingredients

- - 1 ½ pounds ground beef - ½ cup bread crumbs - 1 ½ teaspoons paprika - 1 teaspoon cayenne pepper (Optional) - 1 teaspoon onion powder - 1 teaspoon garlic powder - 1 teaspoon ground black pepper - ½ teaspoon salt - ½ cup nonfat evaporated milk - ½ cup sugar - ½ cup vinegar - 6 pita bread rounds - 3 tomatoes
- chopped - 1 large onion
- chopped

Instructions

1. Preheat the oven to 300 degrees F (150 degrees C). Prepare meatloaf: Mix together beef
2. bread crumbs
3. paprika
4. cayenne pepper
5. onion powder
6. garlic powder
7. black pepper
8. and salt in a large bowl until well combined. Press into an 8x8-inch baking dish. Bake in the preheated oven until cooked through
9. about 2 hours. An instant-read thermometer inserted into the center of meatloaf should read at least 160 degrees F (72 degrees C.) Set aside until cool enough to slice
10. at least 30 minutes; the longer it cools
11. the easier it will be to slice. Make sauce: Combine evaporated milk
12. sugar
13. and vinegar in a jar with a lid; shake well to blend. Set aside. Heat a large skillet over medium-high heat. Cut meatloaf into thin slices and fry in the hot skillet until browned on each side. Remove from the skillet and keep warm. Flick a little water onto the hot skillet and brown pita rounds on each side to soften. Layer meatloaf slices
14. tomatoes
15. and onion down the center of each pita round. Drizzle with sauce. Fold pitas in half towards the center.