



American Gyros

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 55 mins

Description

Authentic Greek gyros are made with pork and chicken but I prefer this version It uses the same spices but is made with ground lamb and/or beef Plus its perfect for making ahead of time and heating it when you make your gyros Dont forget to make tzatziki

Ingredients

- - 1 pound ground lamb - 1 pound ground beef - ½ cup finely diced yellow onion - 4 cloves garlic
- crushed - 1 tablespoon minced fresh rosemary - 2 teaspoons dried oregano - 2 teaspoons kosher salt
- or to taste - 1 teaspoon fresh ground black pepper - 1 teaspoon cumin - 1 teaspoon paprika - ? teaspoon ground cinnamon - ? teaspoon cayenne pepper - 2 tablespoons dry bread crumbs - 1 tablespoon olive oil

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly oil a 9x13-inch baking dish. Line with parchment paper that extends up the sides. Turn the parchment paper over so the oiled side is up. Place ground lamb and beef in a mixing bowl. Add onions
2. garlic
3. rosemary
4. oregano
5. salt
6. pepper
7. cumin
8. paprika
9. cinnamon
10. cayenne pepper
11. and bread crumbs. Mix until well combined. Transfer to prepared baking dish and press the meat mixture firmly into the dish in an even layer that extends to the edges. Meat mixture should be packed and fairly dense. Bake in preheated oven until nicely browned
12. 40 to 45 minutes. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Cool to room temperature. Transfer to a plate. Cover with plastic wrap and refrigerate until chilled
13. 1 to 2 hours. Transfer meat to a cutting board. Cut into 3 pieces crosswise. Slice each piece into 1/8-inch thick slices as you need them. Heat oil in a skillet over medium-high heat. Cook slices until browned
14. about 2 minutes per side. Chef John Chef's Notes To make the pickled red onions
15. simply slice them about 1/8-inch thick
16. and cover with red wine vinegar for a few hours
17. or overnight. They will turn into the beautifully colored garnish for these gyros. I like to serve the fried slices on flat bread that's been spread with tzatziki. Top with some shredded lettuce and chopped cherry tomatoes. Layer on the meat slices and top with pickled red onions. Get the recipe for Tzatziki Sauce.