



Nova Scotia Style Donair

Oscar · 28/09/2024



Prep Time

6 hrs

Difficult

Medium

Servings

9 hrs 10 mins

Description

If youve ever been to Halifax Nova Scotia Canada hopefully you had the chance to try a donair This is the recipe used to make those donairs in some places in town Remember to knead that meat until its almost a paste

Ingredients

- - 4 pounds ground beef - 1 pound ground lamb - 5 teaspoons all-purpose flour (Optional) - 4 teaspoons salt - 5 teaspoons dried oregano - 2 ½ teaspoons dry mustard - 2 ½ teaspoons garlic powder - 2 ½ teaspoons cracked black pepper - 2 ½ teaspoons cayenne pepper - 2 teaspoons crushed dried chile pepper - 1 ½ teaspoons paprika - 1 teaspoon Italian seasoning - 1 (12 fluid ounce) can evaporated milk - ¾ cup white sugar - 2 teaspoons garlic powder - 3 tablespoons white vinegar
- or as needed - 15 pita bread rounds - 2 tomatoes
- chopped
- or more to taste - 1 onion
- chopped

Instructions

1. Preheat oven to 300 degrees F (150 degrees C). Grease a large baking pan with sides. Place beef
2. lamb
3. flour
4. salt
5. oregano
6. dry mustard
7. 2 1/2 teaspoons garlic powder
8. black pepper
9. cayenne pepper
10. chile pepper
11. paprika
12. and Italian seasoning in a bowl; knead all ingredients together with your hands until mixture is like a paste
13. about 10 minutes. Roll the meat mixture into a large loaf shape
14. and place into the prepared pan. Bake in the preheated oven until no longer pink in the center
15. about 2 hours. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Remove from oven; place meat on a drip rack until completely cool to allow juices and fat to drain. Refrigerate meat for 6 hours or overnight. Stir evaporated milk
16. sugar
17. and 2 teaspoons garlic powder together in a small bowl; gradually stir in vinegar just until mixture thickens. Slice donair meat into strips about 1/8-inch to 1/4-inch thick. Fry meat strips in single-sandwich batches in a skillet over medium-high heat until meat begins to crisp at the edges; remove from pan. Quickly rub 1 pita round lightly with water; fry pita in same frying pan
18. turning once
19. just until warm
20. about 1 minute. Spread pita with about 1/2 tablespoons of sauce mixture
21. top with donair meat
22. and garnish with onion
23. tomato
24. and more sauce; repeat with remaining meat and pita. Cook's Notes: Beef can be used in place of lamb if desired. Flour acts as a binder
25. but it is possible to make the recipe without using flour. In place of kneading meat mixture in Step 2
26. you can pass mixture through a grinder until finely ground. The finished product should be similar to processed meat
27. so that it can be thinly sliced and then pan fried without crumbling. You can also top with mozzarella cheese if you like.