

LAMB GYRO WITH TZATZIKI SAUCE

Meat Ingredients

1 lb ground lamb
¼ cup minced red onion
2 cloves minced garlic
2 tsp salt
1 tsp black pepper
1 tsp dried oregano
1.5 tsp ground cumin
¼ tsp ground nutmeg
2 tsp fresh lemon juice

Sandwich Ingredients

4 rounds of pita or flat bread
Sliced lettuce or cabbage
Sliced tomatoes
Sliced cucumbers

Tzatziki Ingredients

1 cup plain Greek yogurt (extra thick yogurt)
4 garlic cloves; roasted and finely chopped (see below)
1/2 lemon; juiced
2 tsp. finely chopped mint
1/4 cup finely chopped cucumber without seeds
Salt to taste

Cooking Instructions

1. Thoroughly combine all meat ingredients in a bowl.
2. Divide into four equal portions and shape into oblong patties about 3" wide, 6" long, 1/2" thick. Refrigerate for an hour.
3. Meanwhile make the Tzatziki sauce by placing the whole, unpeeled garlic cloves in a small, un-oiled skillet over medium low heat and cook for about two minutes per side - until lightly browned. Peel and chop finely.
4. Combine the roasted garlic with the rest of the Tzatziki ingredients. Whisk thoroughly.
3. Grill patties in hot skillet for 3 - 4 minutes per side. Cut cooked patties into inch wide strips.
4. Spread tzatziki sauce down the center of a flat bread round, add lettuce or cabbage, sliced tomato and sliced cucumber. Add strips of the lamb patties, fold the bread over the lamb, and enjoy.

