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## Lamb Gyro Meat

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Greek style meat loaf sliced and broiled then served with Tzatziki sauce and fixings in a pita bread. The meat loaf freezes well and can be kept in the fridge pre-sliced for a quick lunch or dinner.

### *Ingredients*

½ onion cut into chunks  
2 lbs ground lamb or mutton  
1 tablespoon minced garlic  
1 teaspoon dried oregano  
1 teaspoon ground cumin  
1 teaspoon dried marjoram  
1 teaspoon ground dried rosemary  
1 teaspoon ground dried thyme  
1 teaspoon ground black pepper  
¼ teaspoon sea salt  
¼ cup heavy cream

Note: Fresh herbs work well too – use more and season to taste.

### *Cooking Instructions*

1. Finely chop onion in food processor. Place in a towel, gather up the ends and squeeze out the liquid.
2. Combine chopped onions, lamb, and all other ingredients except for the cream in a large mixing bowl. Mix well by hand until well combined. Cover and refrigerate for 1 to 2 hours to combine the flavors.
3. Pre-heat oven to 325 degrees F.
4. Place meat mixture into a food processor and finely chop. Slowly add in the heavy cream until the mixture feels tacky. Pack the mixture into a bread loaf pan pressing it into the corners and bottom of the pan. Make sure there are no air pockets.
5. Place the loaf pan in a roasting pan and fill the roasting pan with boiling water to the level of the meat mixture in the loaf pan.
6. Bake until the gyro meat reaches 165 to 170 degrees F internal temp using a meat thermometer. (Appx 45 minutes to an hour)
7. Allow to cool before slicing.

To serve:

1. Fry slices in frying pan or grill on BBQ.
2. Fill a pita pocket with tomato, lettuce or cabbage, sliced onion, sliced cucumbers and Tzatsiki sauce. Top with gyro meat and eat!