



gyros;

1. (*jyy-rohz*) *noun*. Lamb and ground beef loaf sliced thin and served with tzatziki over naan.
2. Produces 4-6 servings.
3. Preparation 1 hour 20 mins.
4. Oven temperature set to 350.

Ingredients;

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|--|-------------------------|
| 1 lb. ground lamb | 1 lb. ground beef |
| $\frac{1}{2}$ c. breadcrumbs (regular) | 2 tsp. onion powder |
| 2 tsp. salt | 1 tsp. pepper |
| 3 tsp. oregano | 2 garlic cloves, minced |
| naan, for serving | tzatziki, for serving |

Instructions;

1. In a bowl, combine lamb, beef, breadcrumbs, onion powder, salt, pepper, oregano, and minced garlic.
2. Knead the mixture on the counter for 5-10 minutes, as if kneading bread. Slam onto the counter occasionally. (Alternatively, use a food processor or blender).
3. Flatten into a rectangular loaf, approximately 3" high on a baking sheet with raised sides (there will be juices that run off).
4. Bake for 55-60 minutes, checking the loaf halfway through. Remove from the oven, and let rest 10 minutes. (Alternatively, grill over coals, making sure to turn it for even distribution.)
5. Slice thinly and serve with naan and tzatziki, as desired.