

GUASTELLO'S VILLAGE MARKET

Easy Homemade Gyros

Serves 4

Ingredients

For the Meat Mixture:

1 pound ground lamb, or beef
2 teaspoons fine salt, or to taste
1 teaspoon freshly ground black pepper
1 1/2 teaspoons ground cumin
1/4 teaspoon ground nutmeg
1 teaspoon dried oregano
2 large cloves garlic, minced
1/4 cup minced red onion
2 teaspoons freshly squeezed lemon juice
Oil, as needed

For the Sandwich:

4 rounds flatbread, or pita
4 leaves lettuce
1 medium tomato, sliced or diced
1/2 medium onion, thinly sliced
1/4 cup homemade or store-bought tzatziki

Instructions:

To make the meat mixture, combine 1 pound ground lamb, or beef, 2 teaspoons fine salt (or to taste), 1 teaspoon freshly ground black pepper, 1 1/2 teaspoons ground cumin, 1/4 teaspoon ground nutmeg, 1 teaspoon dried oregano, 2 large cloves minced garlic, 1/4 cup minced red onion, and 2 teaspoons freshly squeezed lemon juice in a large bowl.

Divide into four equal portions and shape into oblong patties about 3-inch wide by 6-inch long by 1/2-inch thick. Notice that the patty is shaped like a sausage (long and thin), then flattened. This is to ensure the patty fits into the flatbread. Refrigerate for one hour.

Preheat a grill or grill pan over high heat. Alternatively, heat a large nonstick skillet over high heat.

If grilling, brush the grill or grill pan generously with oil. If pan-frying, add 2 tablespoons of oil to the pan. Grill or pan-fry the patties until cooked through with crispy edges, 3 to 4 minutes per side.

To assemble the sandwiches, generously spread tzatziki in the center of 4 rounds flatbread or in the pocket of the pita.

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Add 1 lettuce leaf, some sliced tomato, and a few thin onion slices to each flatbread or pita.

Add the patty and fold the bread over the meat. Repeat with the remaining sandwiches. Serve and enjoy.

Cook's Note:

Swap the meat—Ground pork can also be used instead of lamb or beef.

Cheese, please—Add crumbled feta cheese for extra richness.

Spice-it-up—Add coarsely chopped jarred hot cherry peppers to spice things up.

Credit: thespruceeats.com