



Greek Gyros

A fantastic gyro recipe especially if you elect to use the lamb! A great change of pace from the norm and worth a little extra effort!

Prep Time: 12 hrs.

Cook Time: 15 minutes

Ready In: 12 hrs. 10 min.

Serving Size: 4 servings

Ingredients

- ✓ 1 pound of boneless pork, diced
- ✓ ¼ cup of vegetable oil
- ✓ 4 tablespoons of brandy
- ✓ 2 cloves of garlic, diced
- ✓ 2 teaspoons of Italian Seasoning
- ✓ 1 teaspoon of smoked paprika
- ✓ 1 cucumber, diced or shredded
- ✓ 1 cup plain yogurt
- ✓ Juice of 2 lemons freshly squeezed, or 2 tbsp. of lemon juice
- ✓ 4-6 bamboo skewers, soaked in water for 20 minutes
- ✓ ½ cup of crumbled feta cheese
- ✓ 8 pocket bread rounds
- ✓ 2 Roma tomatoes sliced

Directions

1. In a medium bowl mix oil, ½ tablespoon of lemon juice, brandy, garlic, marjoram, thyme, rosemary, oregano, and smoked paprika. Pour into a re-sealable plastic bag with cubed pork, squeeze out excess air & seal the bag. Marinate in refrigerator for 12-24 hours.
2. After the meat has had time to marinate, remove from refrigerator and allow to stand at room temperature for about an hour. While the meat is warming up prepare the tzatziki sauce by mixing together cucumber, yogurt, 1 tablespoon of lemon juice, 1 clove of minced garlic. Add salt and pepper to taste (optional). Refrigerate sauce until ready to serve.
3. Remove the cubes of meat from the marinade and add to a skewer. Grill on medium heat brushing the meat with the remaining marinade from the bag as you cook. Grill to desired doneness, roughly 10 minutes.
4. To assemble the sandwiches, cook pocket bread in microwave for 20 seconds and then cut the pita in ½. Add a tomato slice and then fill the pita halves with meat, feta cheese, & tzatziki sauce. Now you are ready to serve!

Nutrition

Amount per serving

- ❖ Calories: 698
- ❖ Total Fat: 32
- ❖ Total Carbs: 68
- ❖ Protein: 29
- ❖ Sodium: 2131 mg