

Lamb & Beef Gyros Loaf

Ingredients:

- 2 lbs ground Beef
- 2 lbs ground Lamb
- 12 cloves Garlic
- 4 tsp ground Marjoram
- 4 tsp dried Rosemary
- 4 tsp dried Oregano
- 4 tsp kosher Salt
- 4 tsp ground black Pepper

Directions:

Place onions, garlic into food processor.
Process until finely chopped but not liquefied.
Add meat and all seasonings.
Process for another 3-5 minutes
Process meat mixture until it is big sticky mess.
We're looking for fine, sticky consistency – not meatloaf consistency.
In doubt, mix longer.
Refrigerate for 24 hours to meld ingredients. (You can skip this step but most restaurant gyro meats are prepared the day before.) Many are prepared then placed on high heat rotisserie to crisp.
Place in large foil pan, smooth the top with spatula.
Bake at 350° for 60 – 70 minutes, or until internal temp is 175° – 180°.
Remove from oven, drain all the fat.
Cover loaf tightly with foil then place something heavy on top to compress. (iron skillet, cans of beans, Mama June...)
Let rest for 30 minutes or so then slice into thin slices.
Broil slices at 450° for few minutes to crisp. (You can skip this step if desired, but why... Yummy!)

Serve on Pitas with sliced white onions, chopped tomatoes, tzatziki sauce – Gyros!