



GREEK LAMB GYROS

Ingredients

Lamb Stew Meat or Chops
(or leftover Leg of Lamb)

Lamb Marinade:

3 large garlic cloves, minced
1 Tbsp white wine vinegar
1 Tbsp extra virgin olive oil
3 Tbsp Greek yogurt (unflavored)
1 ½ Tbsp dried oregano
1 tsp salt
Black pepper to taste

Tzatziki Sauce:

½ English cucumber
1 ½ cups Greek yogurt (unflavored)
2 large garlic cloves, minced
2 Tbsp extra virgin olive oil
1 Tbsp white vinegar
½ tsp salt
1 Tbsp minced fresh dill

Pitas (makes 6-8):

2 tsp instant yeast
1 tsp granulated sugar
2/3 cup warm water (~100°F)



Time:

Marinate: 3-12 hrs

Cook: 8-10 mins

Tzatziki Sauce: Overnight + 15 mins

Pitas: Prep 15 mins

Sit 1 hr 15 mins

Cook 2-3 mins per pita

½ cup warm milk (~100°F)

1 Tbsp extra-virgin olive oil

1 tsp salt

3 cups bread flour

Greek Salad:

English Cucumber, cut in ½" pieces

Roma tomatoes, cut in ½" pieces

Red onion, sliced thin

Extra-virgin olive oil

Salt and pepper, to taste

Instructions

The Night Before...

Combine all marinade ingredients in a ziplock bag and add lamb. Marinate a minimum of 3 hours, but preferably overnight.

Grate the cucumber for the tzatziki into a fine mesh sieve. Put sieve over a bowl and sit in fridge overnight to drain.

The Afternoon Of...

Combine the remaining Tzatziki sauce ingredients (yogurt, garlic, olive oil, vinegar, salt, and dill). Sit in fridge to allow flavors to meld.

Make pita dough. In a large bowl or stand mixer, mix the yeast, sugar, water, milk, oil, salt, and one cup of flour until well combined. Gradually add the remaining flour until a soft dough is formed. Dough will pull away from the sides of the bowl to form a ball, but still be slightly soft to the touch. Knead for 4-5 minutes until dough is soft.

Place the dough in a lightly greased bowl and cover with a towel or greased plastic wrap. Let rise double in a warm place (about 1 hour).

45 minutes before supper...

Heat grill (or stove pan) to medium-high heat. Cook lamb 8-10 minutes until internal temperature is 140-145°F.

Divide the pita dough into 6-8 equal pieces. Cover with a clean kitchen towel and rest for 10-15 minutes. Heat a griddle or skillet to medium heat. Working with one piece at a time, roll the dough into a 1/8-inch circle (about 7-8" in

diameter). Cook on hot griddle or skillet until it bubbles and puffs (~ 2-3 mins per side).



Squeeze any remaining juice from the grated cucumber. Combine with the rest of the tzatziki sauce ingredients. Stir to combine.

Cut up Greek salad veggies and combine all ingredients.

To Serve...

Spread tzatziki sauce in the middle of a single pita bread. Add grilled lamb and Greek salad. Fold and enjoy!



Tzatziki Recipe: <https://thewanderlustkitchen.com/authentic-greek-tzatziki/#wprm-recipe-container-12698>

Pita Recipe: <https://www.melskitchencafe.com/homemade-flatbread-greek-pocketless-pitas-with-a-simple-tutorial/>