

## Gyros and Naan

Serves 8

### *Ingredients for Gyros*

- 1 pound ground lamb
- 1 pound ground beef
- ½ cup finely diced yellow onion
- 4 cloves garlic, crushed
- 1 Tbs minced fresh rosemary
- 2 tsp dried oregano
- 2 tsp kosher salt
- 1 tsp fresh ground black pepper
- 1 tsp ground cumin
- 1 tsp paprika
- 1/8 tsp ground cinnamon
- 1/8 tsp cayenne pepper
- 2 Tbs dry bread crumbs
- 1 Tbs olive oil

### *Instructions for Gyros*

1. Preheat oven to 350 degrees. Lightly oil a 9x9-inch baking dish. Line with parchment paper that extends up the sides. Turn the parchment paper over so the oiled side is up.
2. Place ground lamb and beef in a mixing bowl. Add onions, garlic, rosemary, oregano, salt, pepper, cumin, paprika, cinnamon, cayenne pepper, and bread crumbs. Mix until well combined. Transfer to prepared baking dish and press the meat mixture firmly into the dish in an even layer that extends to the edges. Meat mixture should be packed and fairly dense.
3. Bake in preheated oven until nicely browned, 30-45 minutes. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Cool to room temperature. Transfer to a plate. Cover with plastic wrap and refrigerate until chilled, 1 to 2 hours.
4. Transfer meat to a cutting board. Cut into 3 pieces crosswise. Slice each piece into 1/8-inch thick slices.
5. Heat oil in a skillet over medium-high heat. Cook slices until browned, about 2 minutes per side. Serve with Naan (recipe below), Tzatziki sauce (recipe below), and fresh mint.

### *Ingredients for Naan*

- 2 ¼ tsp active dry yeast
- 1 cup warm water
- ¼ cup white sugar
- 3 Tbs milk
- 1 egg, beaten

### *Instructions for Naan*

1. In a large bowl, dissolve yeast in warm water. Let stand about 10 minutes, until frothy. Stir in sugar, milk, egg, salt, and enough flour to make a soft dough. Knead for 6 to 8 minutes on a lightly floured surface, or until smooth. Place dough in a well oiled bowl, cover with a damp cloth, and set aside to rise. Let it rise 1 hour, until the dough has doubled in volume.
2. Punch down dough, and knead in garlic. Pinch off small handfuls of dough about the size of a golf ball. Roll into balls, and place on a tray. Cover with a towel, and allow to rise until doubled in size, about 30 minutes.
3. During the second rising, preheat grill pan to high heat.
4. At grill side, roll one ball of dough out into a thin circle. Lightly oil grill. Place dough on grill, and cook for 2 to 3 minutes, or until puffy and lightly browned. Brush uncooked side with butter, and turn over. Brush cooked side with butter, and cook until browned, another 2 to 4 minutes. Remove from grill, and continue the process until all the naan has been prepared.

### *Ingredients for Tzatziki Sauce*

- 1 large English cucumber, peeled and grated
- ½ tsp salt
- 2 cups Greek yogurt
- 4 cloves garlic, minced
- 1 pinch cayenne pepper, or to taste
- 1 Tbs lemon juice
- 2 Tbs chopped fresh dill
- 1 Tbs chopped fresh mint
- salt and ground black pepper to taste
- 1 sprig fresh dill for garnish
- 1 pinch cayenne pepper for garnish

### *Instructions for Tzatziki Sauce*

1. Sprinkle grated cucumber with salt in a bowl and let stand 10 to 15 minutes to draw out juice.
2. Place yogurt into a separate bowl. Dump cucumber and its juice onto a sturdy, dry paper or cloth towel and squeeze as much moisture as possible from the cucumber. Mix cucumber into yogurt. Add garlic, cayenne pepper, and lemon juice; mix thoroughly.
3. Stir dill and mint into yogurt-cucumber mixture; season with salt and black pepper. Adjust all seasonings to taste.
4. Cover bowl with plastic wrap and refrigerate for 3 or 4 hours (or overnight). Transfer to a serving bowl and garnish with a sprig of dill and a sprinkle of cayenne pepper for color.