

TIM FARMER'S COUNTRY KITCHEN

GYRO MEAT

*2 pounds ground lamb
1 teaspoon fresh rosemary
1 teaspoon fresh oregano
1/2 onion, minced
1 garlic clove, minced
5-6 tablespoons breadcrumbs
1 egg
1 teaspoon thyme
1 teaspoon oregano
1 teaspoon marjoram
1 teaspoon cumin
1 teaspoon rosemary
1 teaspoon black pepper
Salt & Pepper*



Mix together all ingredients until well combined. Place in food processor until smooth. Remove and form into loaf. Place loaf pan in larger roast pan and add water to outside roast pan (so loaf pan is surrounded with water about 1 inch deep). Place loaf in loaf pan and cook 325 degrees for 1 hour (165 internal temperature). Remove and let cool, then slice thin.