

## Beef Shawarma

Make Approx. 4 Servings

Shawarma is considered the national dish of Lebanon and Jordan. Although it is often regarded as street food, its origins can be traced back to the Ottoman Empire, which ruled much of the region. Shawarma was first introduced as a sandwich made with marinated beef, chicken, or lamb, which is slow roasted for several hours. The meat is then sliced thin and served in a pita with tahini sauce, pickled vegetables, and rice. As shawarma gained popularity among the Ottomans, it became widely embraced throughout the region, serving as a simple meal for travelers along the Silk Road.

<b>Amount</b>	<b>Size</b>	<b>Description</b>
1	Lb.	Sirloin – Sliced Thin
1	Tbl.	Old Norse World Cuisine Lebanese Baharat
1	Tea.	Allspice – Ground
1	Cup	Beef Stock
½	Tea	Salt
½	Cup	Tahani Sauce
3	Tbl.	Greek Yogurt – Plain
½	Large	Lemon - Juiced
½	Tea.	Salt
8	Medium	Tortillas
2	Large	Tomatoes – Halved and sliced
1	Large	Onion - Sliced

1. Heat a large skillet to medium heat and add olive oil.
2. Add the beef, Lebanese Baharat, allspice, and salt. Cook the mixture, turning the beef often.
3. After the beef starts to brown, add the beef stock. Stir well.
4. Simmer until the stock reduces to a thick gravy.
5. Pull the beef out of the skillet when it is browned.
6. Add the tahini sauce, yogurt, lemon juice, and salt in a bowl. Mix until well blended.
7. Spread some of the tahini sauce on the tortilla. Place some of the meat, tomato, and onion on the tortilla.
8. Enjoy!