

Greek

Greek Steak Gyros (Yee-Ro)

Amount	Size	Description
1.5	Lb.	Top Beef
½	Medium	Sweet Onion
2	Large	Onion – Julienne
4	Large	Tomatoes – Sliced
2	Cups	Tzatziki Sauce (See Recipe)
3	Tbl	Greek Spice Blend
3	Tbl	Olive Oil
1	Tbl	Red Wine Vinegar
10		Pitas

1. Thinly slice beef and cut into 1 1/2" strips.
2. Place beef and onions in a container with 2 Tbl Greek Spice Blend, 3 Tbl olive oil and 1 Tbl Red Wine Vinegar
3. Shake container well and marinate beef for 4 hours, tossing each hour.
4. Place a little canola oil in a preheated skillet at medium heat.
5. Place the beef in the skillet with the marinade.
6. Add 1 Tbl of Greek Spice Blend
7. Cook beef until reduced to a thick sauce.
8. Place strips of beef on pita and top with onion, tomato, and Tzatziki sauce. Fold to eat.