

Gyro Meat

Notes

2 lbs..... Lamb ground
1 med Onion, finely chopped
3 cloves Garlic finely minced (1 **tblsp**)
1 **tblsp**..... Marjoram dry
1 **tblsp**..... Rosemary dry ground
Salt n Pepper (to taste or ½ **tsp** ea.)

1. Process the onion in a food processor for 10 to 15 seconds and turn out into the center of a tea towel. Gather up the ends of the towel and squeeze until almost all of the juice is removed. Discard juice.
2. Return the onion to large bowl and add the lamb, garlic, marjoram, rosemary, salt, and pepper and with a blender, mix until it is a fine paste, approximately 1 minute.
3. Place the mixture into a loaf pan, making sure to press into the sides of the pan.
4. Place the loaf pan into a water bath and bake in oven 325 F for 60 to 75 minutes, internal temp of 165 F.
5. Remove loaf pan from the oven and drain off any fat place the on a cooling rack.
6. Place a brick wrapped in aluminum foil directly on the surface of the meat and allow to sit for 15 to 20 minutes.