

Tim Farmer's Country Kitchen

LAMB GYROS

*2 pounds ground lamb
1 teaspoon each, fresh
rosemary/oregano
1/2 onion, chopped
1 garlic clove, chopped
5-6 tablespoons breadcrumbs
1 egg
1 teaspoon thyme
1 teaspoon oregano
1 teaspoon marjoram
1 teaspoon rosemary
1 teaspoon black pepper
1 teaspoon cumin
Salt and pepper to taste*



Combine all ingredients and form into small loaf. Place in small pan inside of larger roast pan. Fill large roast pan with some water. Bake at 325 degrees for 1 hour or until internal temperature is 165 degrees. Slice and serve on pita bread with tzatziki sauce.

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