

Lamb Gyro

Ingredients

1 lb Ground Lamb
1 Egg
1/4 c Bread Crumbs
1/4 c Milk
1 Onion (medium, minced)
5 clv Garlic (minced)
1/4 c Parsley (chopped)
1/2 t Black Pepper
2 t Dried Oregano
1/2 t Ground Allspice
1/2 t Salt

Instructions

Combine lamb, bread crumbs, milk, egg, onion, garlic, parsley and seasonings in mixing bowl. Mix thoroughly, kneading. Shape mixture into a 7x4 loaf. Bake at 350 degrees for 45 minutes to 1 hour until a temperature of 180 degrees. Serve with cucumber yogurt sauce.