

## Greek Lamb Gyros



### *Ingredients*

4 kgs of boned lamb shoulder	2 tbsp freshly ground black pepper
2 large brown onions	5 tbsp oregano
12 large cloves garlic, crushed	1 tbsp sweet paprika
1 tin whole peeled tomatoes	1 tbsp honey
Finely grated zest of 2 lemons	½ cup olive oil
3 tbsp salt	½ cup lemon juice

### *Directions*

Step 1 – Slice the lamb shoulder to approximately uniform sized pieces, no more than 1cm thick.

Step 2 – Puree all of the onion, two thirds of the garlic, the tomatoes, lemon zest, 2 tbsp salt, 1 tbsp pepper, 3 tbsp of the oregano, the paprika and honey until smooth, then add to a large zip-lock bag or dish. Add the lamb to the marinade mix and stir to coat. Marinate for at least 4 hours or preferably overnight if possible.

Step 3 – Light the charcoal in your spit rotisserie. The amount required will depend on the size and depth of your rotisserie and the type of charcoal used, but one chimney starter worth of charcoal should be sufficient to commence the cook. Have additional lump charcoal on hand to add more if required throughout the cook.

Step 4 – Place the first gyros plate on to rotisserie rod and secure into place.

Step 5 – Remove the meat from the marinade and thread onto the rotisserie, packed tightly against first gyros plate. Once completed, add the second gyros plate and compress the meat very firmly before securing the plate into place.

Step 6 – Load the rotisserie rod onto the supports, at the highest setting to begin with. Turn the rotisserie on and allow the meat to spin over the heat.

Step 7 – Combine the remaining garlic, olive oil, lemon juice, remaining oregano and remaining salt and pepper and brush over the meat periodically – basting every 20 to 30 minutes.

Step 8 – After 1 hour of cooking, lower the rotisserie rod and allow the meat to start browning. Once the outside of the meat is cooked, use an electric carving knife to shave off the outside layers of the meat so that the inner layers can cook and start browning. Continue to baste with the basting mixture after each layer of meat is cut. Keep the carved meat warm until required. Add more lump charcoal if required to ensure enough heat to the end of the cook.

Step 9 – Serve carved meat with pitta wraps, garlic or tzatziki sauce, shredded lettuce, sliced onion and diced tomatoes, or alongside a traditional Greek salad.

