

Recipe Name: <b>Gyros (Alton Brown)</b>	
Variation Name:	
Date entered: 10/15/2013	15% max liquid absorption (% of meat weight)(default 15%)
Date used: 10/15/2013	0% liquid added by packer (% of meat wt.)(default:0%)
For 'skin-on' brined meats, reduce weight entry by 10%	

			state: cook before eating	cure not necessary	
Ingredients:			style: <b>fresh</b>	(from below) fat: 20.9%, salt: 1.10%	
kg.	est.volume	grams	pct.	item	nitrite: 00 ppm, nitrate: no nitrate
0.01200	2.01 tsp	12.000	1.10%	salt (coarse) (non-iodized)	2 tsp Kosher
0.91000		910.000	83.59%	Lamb	2 lbs
0.15000	.02 tsp	150.000	13.78%	onion (white)	150-200 gm = one medium
0.00750	3.00 tsp	7.500	0.69%	garlic (fresh)	1 Tbs finely minced
0.00450	3.00 tsp	4.500	0.41%	marjoram (dried)	1 Tbs
0.00360	3.00 tsp	3.600	0.33%	rosemary	1 Tbs dried ground
0.00110	.52 tsp	1.100	0.10%	pepper (black)	1/2 tsp ground
1.0887	total weight, kg.		...of sausage (ignores casing)		

0.0120	salt weight, kg.	1.10%	salt weight, wt. %	...salt (including cure)
-	sugar weight, kg.	0.00%	sugar weight/wt. %	...sugar (including cure)
		00 ppm Nitrites (bulk)		
		no nitrate Nitrates (bulk):		
0.23	est. total fat, kg.	20.9%	fat %	...estimate
0.64	est. total water, kg.	58.5%	water % (natural + packer + recipe liquids)	...estimated water (all forms)

<b>Batch #/Wt/Date:</b>	1	0.922	10/15/2013
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Cook Note 1	Wrap small loaf in foil, fit into round ceramic dish for cooking.
Cook Note 2	<cooking note 2>
Cook Note 3	<cooking note 3>
Cook Note 4	<cooking note 4>

**This Recipe - - NOTES:** **This Recipe- - Rating: Good**

Process onion in food processor 10-15 sec. Dump into tea towel, squeeze and discard juice.

Add to food processor onion, lamb, all spices. Process into fine paste, approx. 1 min. Scrape down sides as needed.

Original recipe is for 2 lbs of lamb.

<note>

<b>Resources</b>	casing: none	other: none
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**Raw Material Treatment**

step 1 Process onion in food processor 10-15 sec. Dump into tea towel, squeeze and discard juice.

step 2 Add to food processor onion, lamb, all spices. Process into fine paste, approx. 1 min. Scrape down sides as needed.

step 3 Preheat oven to 325 degF. Press into loaf pan, place in water bath. Bake for 60 to 75 min. or until IMT 165-170 degF.

step 4 Drain any fat. Place pan oncooling rack, place brick wrapped in aluminum foil on meat, allow to sit 15 min until IMT reaches 175 degF.

**Finished Product Treatment**

detail 1 Oven: see above.Rotisserie: Form into loaf shape, place on plastic wrap sheets. Roll tightly, twist ends. Chill at least 2 hrs to overnight.

detail 2 Preheat grill high. Skewer meat. Cook high, 15 min, then medium, 20 minutes, until IMT 165 degF. Rest 10-15 min until IMT 175 deg.

detail 3 Slice and serve on pita bread with tzatziki sauce, chopped onion, tomatoes and feta cheese.

**Abstract:**

Pickle: none

Grind: Onion in food processor. Squeeze to drain. Mix everything else in, process to a paste.

2nd Grind: none

Mix: during grinding

Stuff & Tie: Done as a loaf or on rotisserie

Rest: 2 hours or overnight.

Smoke: none. Cook as described above.

Cool: not necessary

Store: refrigerate up to 2 days. Freeze for longer.

Package: Plastic wrap, vacuum freezer pack