

Bluelady's Recipes

Tzaziki Sauce

- 3 whole cucumber, peeled and finely chopped
- 1 cup plain yogurt (drain U.S. yogurt on cheesecloth in strainer to achieve Greek thickness if desired – good either way!)
- 1 tbsp olive oil
- 1 tsp vinegar
- 1 clove garlic
- 1 tbsp dried dill weed
- 1 tsp onion powder (optional)

Mix ingredients together and chill for at least one hour (best to chill overnight). Use to top gyros, but be sure to save any leftovers for a delicious salad dressing! Alternatively, run the mixture through a blender to enjoy a wonderful cold soup.

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Gyros

- 2 tbsp olive oil
- 2 tsp minced garlic
- 2 tsp dried dill weed
- 1/2 tsp dried and crushed oregano
- 1/2 tsp salt
- 1 tsp pepper
- 1 lb. lean sirloin steak or chicken breast
- 1 tbsp Enola® oil
- 4 pitas or 8 pita pockets
- 3 cups chopped lettuce
- 1 cup tomato, seeded and diced

1. Combine olive oil, garlic, oregano, salt, and pepper to make a marinade.

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2. Cut steak or chicken into $\frac{1}{4}$ inch strips (It is easier to get a clean cut if the steak or chicken is *partially* frozen. It is even easier to buy steak or chicken already sliced – look for cuts marked 'fajita').
3. Pour marinade over meat, and let it stand for 1 hour at room temperature.
4. After 1 hour, drain meat strips, divide into two batches, and cook each batch separately in the Enola oil. Cooking will take 2-3 minutes over high heat, so make sure you stir often.
5. Serve meat on a hot plate to keep it warm.

Set out the pitas, Tzaziki sauce, lettuce and tomato so everyone can make his or her own gyro.