

# GREEK STYLE BEEF GYROS

## INGREDIENTS :

10kg beef pieces  
100g salt  
50g pepper  
30g oregano  
10g mixed herbs  
5 cloves of garlic  
Rosemary sprig  
Juice from 1 lemon  
100ml olive oil

## PREPARATION :

Marinate the beef pieces with the salt, pepper, oregano and mixed herbs. Cut the garlic into thin slithers and using a sharp knife, make incisions into the meat and insert the garlic. Thread the beef onto the skewer and wedge either using gyros plates or small prongs. Mix the lemon juice with the oil and use the rosemary sprig to baste the beef regularly.



Cook Time 

4.0 HRS.

IMAGE BELOW

beef cooking after  
2 hours

## HOT TIP

use an electric carving knife to slice the gyros

