

Gyros with Tzatziki Sauce

3-4 pounds lambs meat

12 pita breads

Tzatziki Sauce

16 oz. plain yogurt

1 medium cucumber, peeled, seeded, and minced (use food processor) 2 garlic cloves, minced

1 T. olive oil

dash of salt

2 tsp. red wine vinegar

6 fresh mint leaves, finely chopped

Pour off any watery liquid separated in the yogurt container.

Place minced cucumber inside clean tea or dish towel, and squeeze to remove liquid. Combine all ingredients. Cover and refrigerate 1 hour.

To warm pita bread, place bread inside damp towel and wrap in foil. Put this in warm oven (no hotter than 250°) for 20 minutes.

Serve with thinly sliced tomatoes and 1 large thinly sliced onion.