

From the kitchen of David and Jennifer Deaven

§id: pork_gyros, v 1.2 2025/03/02 18:10:05 deaven Exp §

Servings: 6

sauce.

5. Remove to serving plate and serve with pita and tzatziki bit of oil.

Meat/Pork Gyros

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A: 2.5# pork shoulder

B: 2 lemons, juiced

1/4C olive oil

8c garlic

1 tomato

2 onions, peeled and quartered

1T smoked paprika

1T salt

2t black pepper

1T oregano

1. Starting with (A) slightly frozen, slice into 1cm strips.
2. Combine (B) in plastic bag and add meat. Marinate for at least 1 hour.
3. Spread on oiled baking sheet, roast 450F for 20min, drain liquid and continue roasting doe 20 more minutes. Remove and chop into bite-sized pieces.
4. Optionally, further crisp the meat in heavy pan with a



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