

Gyros

(0294909)

Meat Block: 100 lbs. Lamb

Additives: 2.5 lbs. Gyro Seasoning #0294909
10 lbs. Ice Cold Water

Process: Grind meat coarse (5/16th”) plate. Add seasoning and water. Mix for 4 minutes. Re grind through fine plate (1/8th”).

Stuff: Stuff into cone shaped mold or bags.
Or lay out on pan 3” thick, 6” wide for slicing.

Cook:

Dry Bulb	Wet Bulb	Smoke	Time	Shower
185°	185°	off	1-½ hours	off
175°	175°	off	Until internal temperature of 160°	off

If using a cooking bag or casing, re-bag the meat that was probed. Place cooked, bagged meat into an ice slush bath.

For slab gyros, simply remove from smokehouse and cool at room temperature for two hours. Move to cooler.

Sell as a cone or slice into paper-thin slices, package and sell.

Ingredient Statement:

Lamb, water, salt, spices, dehydrated garlic and onion.