

# Gyros

## Ingredients:

1 lb. ground lamb  
1 lg. clove garlic, pressed  
2 tsp. lemon juice  
1/2 tsp. basil  
1/4 tsp. marjoram  
1/2 tsp. thyme  
1/2 tsp. rosemary  
1/4 tsp. salt  
1/2 tsp. pepper  
1/8 c. snipped parsley  
6 pita pockets  
2 tomatoes, chopped  
2 onions, chopped

## --SAUCE:--

16 oz. sour cream  
1 med. cucumber, pureed (puree in blender & strain to remove liquid)  
2 cloves garlic, pressed  
1/4 tsp. salt  
2 tbsp. sugar

## Preparation:

Combine first ten ingredients in large bowl; blend.

Place mixture in skillet; cook over medium heat, stirring constantly until meat is browned.

Drain off excess drippings.

Combine sour cream, cucumber, garlic, salt and sugar in bowl. Blend well.

Cut pita pockets in half; spoon in meat mixture, top with tomatoes and onions.

Spoon sauce over each sandwich and serve immediately.

Makes 6 servings