

THE CULINARY

Playground 

Gyros

Makes about 8 3" wide x 6" long, 1/2" thick patties

1 lb ground lamb or beef

1/4 c minced red onion

2 cloves garlic, minced

2 t salt

1 t black pepper

1 1/2 t cumin

1/4 t nutmeg

1 t dried oregano

2 t lemon juice

Mix all ingredients together in a bowl. Form into patties. Bake in a 400 degree oven on a cookie sheet sprayed with pan spray for 20 minutes.

Tzatziki Sauce

Makes about 3 1/2 cups

3 cups plain Greek Yogurt, strained

1 garlic clove, chopped

2 medium cucumbers, peeled, seeded and diced

1 T kosher salt

1 T chopped fresh dill

Salt and pepper to taste

Place the cucumbers in a colander, sprinkle with the 1 T salt and let stand for 30 minutes. Drain well and dry with a paper towel.

In a food processor with steel blade, add cucumbers, garlic, lemon juice, dill and a few pinches of black pepper. Process until well blended, then stir this mixture into the yogurt. Taste for the need of any additional salt. Place in refrigerator for flavors to blend.