

Grillin' Gone **WILD**

Grilled Beef Gyros



Prep Time: 20 Minutes | **Ready In:** 40 Minutes
Cook Time: 20 Minutes | **Servings:** 8

INGREDIENTS:

1 medium onion, cut into chunks
2 garlic cloves
2 tablespoons sugar
1 tablespoon ground mustard
1/2 teaspoon ground ginger
1 1/2 teaspoons pepper
1/2 teaspoon cayenne pepper
1/2 cup soy sauce
1/4 cup water
2 pounds beef sirloin tip roast, cut into 1/4 inch thick slices

CUCUMBER SAUCE:

1 medium cucumber, peeled, seeded and cut into chunks
4 garlic cloves
1/2 teaspoon salt
1/3 cup cider vinegar
1/3 cup olive or vegetable oil
2 cups sour cream
8 pita breads, warmed and halved
thinly sliced onion
Chopped tomato

DIRECTIONS:

1. In a blender or food processor, place the onion, garlic, sugar, mustard, ginger, pepper and cayenne; cover and process until onion is finely chopped. Add soy sauce and water; process until blended. Place the beef in a large resealable plastic bag. Add marinade. Seal bag and turn to coat; refrigerate for 1-2 hours.
2. For sauce, combine the cucumber, garlic and salt in a blender or food processor; cover and process until cucumber is chopped. Add vinegar and oil; process until blended. Transfer to a bowl; stir in sour cream. Refrigerate until serving.
3. Drain and discard marinade. Grill beef, covered, over medium-hot heat until meat reaches desired doneness. Place beef in pita halves. Top with cucumber sauce, sliced onion and chopped tomato. Refrigerate any remaining sauce.

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