

# Greek Pork Gyros



FROM THE KITCHEN OF

## DEBBIE MACOMBER

Warm, pillowy pitas get stuffed with spiced pork, French fries (a traditional gyro ingredient!), homemade Tzatziki sauce, and lots of fresh toppings. The balance of salty, sweet, savory, creamy and tangy is just right, and will make your family ask for this meal again and again.

**Serves 4**

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### Ingredients

6 tablespoons olive oil  
4 cloves garlic, minced  
2 ½ teaspoons dried oregano  
2 teaspoons paprika  
2 teaspoons ground coriander  
1 ½ teaspoons kosher salt  
1 teaspoon ground black pepper  
1 teaspoon honey  
1.5 - 2 pounds boneless country-style pork ribs  
½ pound frozen French fries

### Directions

In a large zip-top bag, place oil, garlic, oregano, paprika, coriander, salt, pepper, and honey. Close the bag and use your hands to combine. Add the ribs to the bag, then close and massage marinade into meat. Let refrigerate at least 1 hour or overnight.

Preheat oven to 450°F. Set oven racks in top third and bottom third of oven. Line two baking sheets with foil.

On one baking sheet, place ribs in a single layer. Discard marinade. Place another large piece of foil on top, then tightly crimp all sides to create a packet. Place on the bottom rack in the oven, and bake for 18 to 22 minutes, until meat registers 165°F. Remove from the oven and carefully open packet on two sides (very hot steam will escape when opening) and let meat rest for 10 minutes. Transfer meat to a cutting board and slice. Place in a serving bowl, then pour juices on top.

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## Ingredients Continued...

### **Tzatziki Sauce:**

- ½ cup plain whole milk Greek yogurt
- ¼ of an English cucumber, peeled and small dice (about ½ cup)
- 1 tablespoon lemon juice
- 1 clove garlic, minced
- 2 teaspoons minced fresh dill (or ¾ teaspoon dried)
- ¼ teaspoon kosher salt

- 4 Greek pitas, warmed, for serving
- ¾ English cucumber, peeled and cut into sticks, for serving
- Thinly sliced red onion, for serving
- 1 roma tomato, cored and sliced
- 2 ounces feta, crumbled, for serving
- Lemon wedges, for serving

## Directions Continued...

Meanwhile, spread frozen fries on the second baking sheet. Place on the top rack and bake for 10 to 15 minutes, until crispy. To make the Tzatziki sauce, stir all ingredients together until combined. Can be made and refrigerated up to a day ahead. To serve, fill pitas with Tzatziki, pork, fries, cucumber, red onion, tomato and feta. Serve with lemon wedges for squeezing. Enjoy immediately.