

Traditional Gyro Meat: Authentic Homemade Recipe (Baked in Loaf Pan)

creates a rich, authentic taste, while the combination of



TIME
1 min

TEMP
160°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1/2 medium onion, cut into chunks

1 pound ground lamb

1 pound 80/20 ground beef

1 tablespoon minced garlic

1 teaspoon dried oregano

1 teaspoon ground cumin

1 teaspoon dried marjoram

1 teaspoon ground dried rosemary

1 teaspoon ground dried thyme

1 teaspoon ground black pepper

1/2 teaspoons fine sea salt

Cooking spray

Swaps and Notes:

Onion: A yellow or sweet onion works well here.

Finely mincing and squeezing out liquid is crucial for texture.

Ground Lamb: Lamb is traditional and gives gyro meat its distinctive flavor.

80/20 Ground Beef: This fat content is important for moisture and flavor. Leaner beef can result in drier gyro.

Garlic: Freshly minced garlic provides the best flavor.

Herbs and Spices: The combination of dried oregano, cumin, marjoram, rosemary, and thyme is essential for the authentic Mediterranean flavor. Ensure your dried herbs are fresh for maximum potency. Ground

versions are specified here for even distribution.

Fine Sea Salt: Fine sea salt dissolves well and seasons evenly.

Cooking Spray: For greasing the loaf pan.

DIRECTIONS

1. Let's get this authentic : Traditional Gyro Meat cooking!
2. Prepare the : Onion: Gather all your ingredients. Take the half medium onion, cut into chunks, and place it in a food processor. Pulse until the onion is very finely chopped, typically about 5 (1-second) pulses. You want it finely minced, not puréed. Scoop the finely chopped onions onto the center of a clean kitchen towel. Gather up the towel ends and squeeze very firmly to remove as much liquid as possible from the onions. This step is critical to prevent the gyro meat from being watery.
3. Combine : Meat Mixture: In a large mixing bowl, combine the squeezed, finely chopped onions, 1 pound of ground lamb, 1 pound of 80/20 ground beef, 1 tablespoon of minced garlic, 1 teaspoon of dried oregano, 1 teaspoon of ground cumin, 1 teaspoon of dried marjoram, 1 teaspoon of ground dried rosemary, 1 teaspoon of ground dried thyme, 1 teaspoon of ground black pepper, and 1% teaspoons of fine sea salt. Use your hands to mix until all the ingredients are very well combined.
4. Refrigerate to : Blend Flavors: Cover the bowl tightly with plastic wrap and refrigerate the meat mixture for 1 to 2 hours. This allows the flavors to blend and deepen, contributing to the final taste of the gyro meat.
5. Preheat : Oven & Prep Loaf Pan: Preheat your oven to 325 degrees F (165 degrees C). Evenly coat a 9x5-inch loaf pan generously with cooking spray.
6. Process : Meat for Texture: Working in 2 batches if necessary (depending on your food processor size),

place the refrigerated meat mixture into the food processor. Pulse until the mixture is very finely chopped and the texture feels tacky or pasty, about 1 minute per batch. This process helps create the characteristic cohesive, slightly compressed texture of gyro meat.

7. **Pack : Loaf Pan:** Transfer the finely processed meat mixture into the prepared loaf pan. Pack it down very firmly, pressing out any air pockets. You want a dense, solid loaf.
8. **Prepare : Water Bath:** Line a medium roasting pan (large enough to hold the loaf pan) with a damp kitchen towel. Place the meat-filled loaf pan in the center of the towel-lined roasting pan. Carefully transfer the roasting pan into the preheated oven. Once in the oven, carefully pour boiling water into the roasting pan until it comes halfway up the sides of the loaf pan. This water bath helps the gyro meat cook evenly and stay moist.
9. **Bake:** Bake in the preheated oven for about 1 hour to 1 hour 25 minutes, or until the gyro meat is no longer pink in the center. To ensure it's safely cooked, an instant-read thermometer inserted into the center of the loaf should read at least 160 degrees F (70 degrees C).
10. **Cool and : Serve:** Carefully remove the loaf pan from the roasting pan. Pour off any accumulated fat from the loaf pan. Allow the gyro meat to cool slightly in the loaf pan before carefully removing it onto a cutting board. Slice thinly (a very sharp knife or electric slicer works best here) and serve immediately.

SWAPS & NOTES

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Finely mincing and squeezing out liquid is crucial for texture.

Ground Lamb: Lamb is traditional and gives gyro meat its distinctive flavor. **80/20 Ground Beef:** This fat content is important for moisture and flavor.

Leaner beef can result in drier gyro.

TIPS FOR SUCCESS

Squeeze Onion Dry: This is critical!

Excess moisture from the onion will make your gyro meat soggy.

Squeeze out as much liquid as possible.

Process Meat: Don't skip the food processor step after the initial mix.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/traditional-gyro-meat-authentic-homemade-recipe-baked-in-loaf-pan/>