



Tangy 'N' Spicy Beef Gyros

2/3 c. Evelyn's Tangy 'N' Spicy Gourmet Sauce*
2 medium onions
1/4 c. water
1 boneless beef sirloin tip roast (2 to 3 lbs), sliced 1/4 inch thick.

Cucumber Sauce:

1 medium cucumber, peeled, seeded and cut into chunks
4 garlic cloves
1/2 tsp salt
1/3 c. cider vinegar
1/3 c. olive oil
2 c. (16 oz.) sour cream

8 – 10 pita pockets, warmed and cut in half
Thinly sliced onion
Tomato

Finely chop one onion using a food processor or blender. Add Gourmet Sauce and water; continue processing until all ingredients have thoroughly mixed. Place the sliced beef in a resealable bag and add the marinade mixture. Refrigerate for 1 – 2 hours.

For cucumber sauce, combine cucumber, garlic and salt in a blender or food processor; process until cucumber is chopped. Add vinegar and oil and continue processing until well blended. In a bowl, stir the cucumber mixture into 2 cups of sour cream. Refrigerate until serving time.

Drain and discard marinade. Preheat grill to medium heat. Grill, covered, until meat reaches desired doneness. Place in pita halves. Top with cucumber sauce, sliced onion and tomato. Serve immediately.

*for a milder version, substitute Evelyn's Original Gourmet Sauce.

Visit us on the web @ www.evelynsgourmetrecipes.com.

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