

## **GYRO MEATLOAF**

### **Ingredients**

1 lb. ground chuck  
2 lbs. ground lamb  
2 shallots finely chopped  
½ cup medium Bulgar wheat softened  
2 tblsp. za'tar (1/4 cup fresh thyme leaves, 2 tblsp. sumac, 1 tblsp. sesame seeds)  
1 tblsp. Kosher salt  
1 tsp. ground pepper  
1 tsp. garlic powder  
2 tblsp. dried parsley  
3 eggs  
Olive oil

### **Preparation**

Preheat oven to 375 and place ground meats in large bowl, set aside.

Mix chopped shallots, salt, pepper, za'tar, garlic powder, and parsley. Add to meat along with eggs and Bulgar wheat.

Mix thoroughly with your hands.

Add mixture to lightly oiled loaf pan and press firmly. Rub olive oil over top.

Bake for 60 minutes, internal temperature should be 150. Drain fat from pan, remove loaf and let rest for 10-15 minutes before serving.

### **Tzatziki Sauce**

#### **Ingredients**

1 cup plain Greek yogurt  
Juice from 1 lemon  
3 cloves garlic, chopped  
1 English cucumber, peeled seeds removed  
1 tblsp. fresh mint and/or dill, chopped  
Kosher salt and fresh ground pepper to taste

#### **Preparation**

Peel cucumber and wrap in paper towels to remove excess water. Meanwhile place garlic, lemon juice, cucumber, dill/mint, fresh ground pepper in food processing bowl and blend well. Add mixture to yogurt and adjust salt and pepper to taste. Refrigerate to allow flavor to develop. Serve with Gyro Meatloaf.

