Donair

Recipe courtesy of BGETeamGreen member @Darksideofthegrill

Traditional Canadian donair is made by piling thin slices of spiced beef on a warm pita, and then topping it off with diced onion, tomato and a sweet garlicky sauce.

Ingredients
4 lbs. lean ground beef
1 tsp sea salt
1 tsp ground oregano
1 tsp garlic powder
1 tsp Italian seasoning
½ tsp Newfoundland savory (any will do)
½ tsp ground black pepper
¼ tsp cayenne pepper
1 tsp onion powder

For the Sweet Sauce
1 can sweetened condensed milk
½ cup white vinegar
1 tsp garlic powder

For the Donairs
4 large pitas
8 slices mozzarella cheese
2 cups chopped white onions
2 cups chopped tomatoes
2 cups shredded iceberg lettuce
2 cups Tzatziki sauce

Equipment
Plastic Wrap
Skewers

Method
One hour before the cook, place the beef in a large mixing bowl and mix each dry ingredient into the beef until it is coated well. Cover with plastic wrap and refrigerate for one hour minimum to harden and cool.

Slowly mix together the sweetened condensed milk, garlic powder, and vinegar. Add more or less vinegar to reach desired texture. Set aside.

Set the EGG for indirect cooking with the convEGGtor at 275°F/135°C.

Gently, add the beef mixture to the skewers by hard hand squeezing it around a skewer. Once the beef is tightly packed on the skewers place back into the refrigerator until ready to cook.

Place the beef skewers on the EGG and cook for one hour or until beef reaches an internal temperature of 165°F. Remove from the EGG and cover with aluminum foil and let rest for 5 minutes. Once cooled, remove the beef from the skewers and shred or chop.

Add mozzarella cheese to the pitas and place on the grid for 20 seconds to melt the cheese and warm the pita. Fill the pita with the beef and then add tzatziki, sweet sauce and veggies. Wrap tight with aluminum foil.

Peel back the top section of the aluminum foil and sink your teeth into the best darn wrap you have ever eaten! Other optional toppings include hot sauce, banana peppers, black olives and mushrooms.

Makes 4 large donairs.