Donair Recipes

- Donair "Loaf"
- Donair Sauce Recipe #1

Donair "Loaf"

This makes a nice loaf of Donair meat.

1 teaspoon each of

- ground oregano
- salt
- all-purpose flour
- ground black pepper
- garlic powder
- onion powder

1/4 teaspoon of cayenne pepper

1 pound of medium or lean - not extra lean! - ground beef

Directions

- Preheat the oven to 350 degrees
- mix together the salt, oregano, flour, pepper, garlic powder, onion powder and cayenne pepper in a small bowl
- mix in the spices to the ground beef as if you were making bread, folding and kneading the dough (meat!) as you go
- the more you "abuse" the meat by kneading it and such the better it will stick together once cooked
- shape the meat into a loaf and place it on a broiler pan or baking sheet
- bake for 1 hour and 20 minutes, turning the loaf every 30 minutes
- let the meat cool over night
- slice the meat into thin strips, heating them in a frying pan with perhaps a touch of oil or non-stick cooking spray

At this point you have some pretty awesome donair meat! Just add a fried pita and some donair sauce and you're golden!

Donair Sauce Recipe #1

This makes a nice thick donair sauce - very much like what you'd get in Halifax.

Ingredients:

- a can of evaporated milk, cold
- a can of sweetened condensed milk, cold
- 1 teaspoon of onion powder
- 2-3 tablespoons of garlic powder
- 3-5 tablespoons of white vinegar

To make:

- Mix the cans of milk, the onion powder and the garlic powder in a bowl.
- Add vinegar a tablespoon at a time while stirring, until the mixture thickens.
- Refrigerate until ready to use.