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!

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