

# Sausage Gyros

**Ingredients:** Pitas, diced red onion, diced tomatoes, chopped romaine, sausage links (sliced), garlic, lemon, mayo, mustard

## **Part 1: Sauce** (not tzatziki!)

Finely mince 2-4 cloves garlic. In bowl, mix 1 cup mayo with 2 tablespoons cheap yellow mustard. Stir in garlic, a teaspoon of paprika, and juice from ½ lemon. When mixed, move to fridge to chill. Side note: you're going to love this sauce and may want to double it to dip extra fries in.

## **Part 2: French fries**

I prefer to do as they do in Greece, which is to cut the fries thicker and fry in olive oil at a lower temperature, but if you want to bake fries out of the bag, that'll work just fine.

## **Part 3: Sausage**

Unless you've got a rotating rotisserie grill, you'll want to sauté your cooked and sliced sausage until lightly browned and crispy. If you've got any Greek or Mediterranean spice mixes lying round, add a shake or two.

## **Part 4: Gyros!**

Brush pitas with olive oil and a touch of salt, then warm them like tortillas over the grill or in a pan. On the plate, hit them with a spoonful of the sauce, a few fries, and sliced sausage. Top it with veggies and roll it up tightly at one end to make a cone.

Serve with fries and a cold beer.

*Not in the mood for sausage? This recipe also works well with grilled chicken or lamb cut into bite-sized pieces, crispy carnitas, shredded beef, or keep it vegetarian with grilled zucchini.*