



Gyro Soup with Tzatziki Sauce

Opaa! It's a Grecian delight!

Tzatziki Sauce:

1/3 cup shredded mini cucumber

1 teaspoon salt

3/4 cup Greek yogurt

1 teaspoon olive oil

1 teaspoon red wine vinegar

1 clove garlic, minced

Gyro Soup

1 Tablespoon olive oil

1 large onion, peeled, thinly sliced

2 teaspoons oregano

1 teaspoon grated lemon zest

2 teaspoons ground cumin

1/4 teaspoon ground coriander
2 Tablespoons all-purpose flour
4 large garlic cloves, peeled, minced
1 teaspoon salt
5 cups beef stock or as needed, divided
1/4 cup tomato paste
1 pound fully cooked lamb & beef slices, thawed
6 pita flatbreads
1/4 cup canola oil or as needed
1 cup crushed pita chips
1 cup chopped tomatoes, seeded
2 Tablespoons minced chives or mint

Prepare Tzatziki Sauce: In a small bowl, mix shredded cucumbers with 1 teaspoon salt; set aside to remove excess liquid from the cucumbers, about 20 to 30 minutes. Drain excess liquid; rinse with cold water; blot dry with paper towels.

In a small bowl, combine yogurt, olive oil, vinegar, and garlic; stir in shredded cucumbers. Chill in refrigerator until serving.

Prepare Gyro Broth: In a large heavy bottomed soup pot, heat olive oil until hot; add onions; sauté on medium high heat for about 5 minutes or softened; add oregano, lemon zest, cumin, and coriander. Cook for about 30 seconds; mix in flour, garlic, and salt for about 30 seconds. Add 3 cups beef stock and tomato paste; stir until combined, Then, bring to a boil; reduce heat to simmer; cover; cook for about 30 minutes to combine flavors.

Cook Gyro Meat Slices: Cut meat into bite-size pieces; place about one third of meat into lightly greased 10 inch cast iron skillet; fry on medium high for about 2 to 3 minutes or lightly browned; remove to paper towel lined plate to stay warm; cook remaining meat, adding oil as needed. Stir browned meat into soup; set aside to stay warm.

Cook Flatbreads: Cook flatbread one at a time in oiled cast iron skillet, turning over to brown both sides, about 1 to 2 minutes per flatbread. Add more oil as needed. Remove flatbread from skillet; blot excess oil from flatbread with paper towel; cut each bread into 6 small triangles.

To Serve: Ladle soup into bowls, top with some crushed pita chips, drizzle with a dollop of chilled Tzatziki Sauce; garnish the top with chopped tomatoes and minced chives or mint leaves. Yield: Serve 4

Cook's Note: If you want to make this soup easier, purchase two (19.8-ounce frozen packages of Opa! Gyros Kit by Grecian Foods, Inc. It contains the cooked lamb/beef slices, flatbreads, and 2 small packets of tzatziki sauce. However, you might want to make half of our Tzatziki Sauce and stir the package sauce into it. If you want less meat, only buy one package. In any case, making this soup for supper is "Dinner made easy."

About the Recipe: This soup is a tasty twist on the classic Greek Gyros, and it's a perfect way to warm up those chilly winter days. All the popular Greek favors combine in a Gyros flavored beef broth, topped with a "cool" Tzatziki Sauce, and served with crispy flatbread triangles. So Delicious!