

Maritime Donairs



Donair Meet

Ingredients

- 5 lb Hamburger
- 1/2 tsp pepper
- 1 tsp cayenne pepper
- 1 tsp oregano
- 3 tsp paprika
- 2 tsp onion powder
- 2 tsp salt
- 2 tsp garlic powder

Instructions

1. Mix all together really well. Place in greased loaf pan. Cook for about 2 hours at 300°F or until an internal temperature of 145°F is achieved.
2. Drain the fat off at least once, sometimes twice (depending on meat) I also usually turn the meat in the pan since I like it a little crispy
3. Freezes well and great to make donair pizzas and donair subs at a later time.

Donair Sauce **

Ingredients

- 1 can of sweetened condensed milk
- 1/2 cup white vinegar
- 1 tsp garlic powder

Instructions

Stir the milk and garlic powder together. Add vinegar then stir the sauce for a couple of minutes in order for the vinegar and milk to mix properly. Leave it sit for a few minutes then refrigerate. The Donair sauce will last a few weeks in the refrigerator and I find that it is best served cold.

Assembling your Donair

For a Halifax-style Donair:



- 4oz thinly sliced Donair meat
- Chopped fresh tomato
- Chopped fresh or sautéed onions
- Donair sauce
- Pita bread

For a Pizza Delight-style Super-Donair, add:



- Shredded mozzarella cheese
- Shredded iceberg lettuce

- Sliced pepperoni
- Small pre-cooked pizza shell (instead of pita)

Halifax-style Donair:

Add sliced Donair meat to a hot pan with a touch of oil and stir fry it until it is hot. Steam pita by placing it on the heating meat. Once warmed, place meat on pita, top with sauce, onions and tomatoes. Roll it up and enjoy with lots of napkins.

Pizza Delight-style Super Donair:

Heat Donair meat and pepperoni in a pan. Place meats on a small pre-cooked pizza shell. Add shredded cheese. Broil until cheese is melted and starting to brown. Add lettuce, onions, sauce and tomatoes. Roll and enjoy with lots of napkins on hand.