
Kona Infused Greek Gyros

Total time: 10 hrs 25 min Yield: 6 servings

Ingredients

7 tsp 100% Kona coffee, finely ground, divided
1 tsp Hawaiian sea salt
2 tsp black pepper, fresh ground
1 tsp thyme
9 Tbsp olive oil, divided
1 lemon, juice and zest
2 tsp oregano
1/2 cup red wine
2 to 3 lb tri tip beef, sliced very thin
16 oz plain yogurt
1 medium cucumber, peeled, seeded and finely chopped
1 pinch kosher salt
4 clove garlic, finely minced
2 tsp red wine vinegar
5 to 6 mint leaves, finely minced
6 pita bread or Naan type bread, heated to soften
1 hint head romaine lettuce, coarsely chopped
2 vine ripened tomatoes, diced
1/2 white or red onion, slivered
8 oz feta cheese
Kalamata olives
peperoncini peppers
red grapes

Prep Time: 10 hrs 5 min Cooking Time: 20 min Total Time: 10 hrs 25 min

Instructions

For the Kona coffee marinade, in a small bowl combine 6 tsp. coffee, sea salt, black pepper, onion, garlic powder, thyme, 8 tbsp. olive oil, lemon, oregano and red wine, mix well. Marinate tri tip beef in coffee mixture overnight. Grill quickly over high heat and set aside.

For the Tzatziki sauce place yogurt in a tea towel, suspend over a bowl, and drain for 2 hours in the refrigerator. Place cucumber in a towel and squeeze to remove liquid. In a mixing bowl combine the strained yogurt, 1 tsp. coffee, cucumber, kosher salt, garlic, 1 tbsp. olive oil, red wine vinegar and mint

then chill.

To assemble, place tri tip in warm pita. Top with lettuce, tomatoes, slivered onions, feta cheese and tzatziki sauce. Garnish with olives, pepperoncini peppers and red grapes.

Source:

Austin Kilkenny, Kona Coffee Recipe Contest Winner: Amateur Savory – 3rd Place