



# MICHAEL PSILAKIS

## GYRO SPICED SLIDERS

Make 1 dozen sliders

### Ingredients:

12 2 oz. beef patties  
Gyro spice mixture  
6 oz. Tzatziki (recipe pg.2)  
12 slider potato rolls  
Extra virgin olive oil  
Salt & pepper  
12 cornichons (optional)  
12 frilly toothpicks

### Gyro slider spice:

12 tbsp. Cumin  
2 tbsp. Coriander  
8 tbsp. Yellow mustard seed  
2 1/2 tsp. Cloves  
2 tbsp. Black cardamom  
4 tbsp. Fennel  
2 tbsp. Cinnamon

Combine all spices in mixing bowl, transfer to airtight container.

### Recipe:

1. Make gyro spice & set aside.
2. Make Tzatziki sauce & store in refrigerator until ready to use.
3. Preheat a large cast iron skillet on medium high heat and coat bottom of pan with olive oil.
4. Season sliders on both sides with salt and pepper and dredge sliders in gyro spice mixture.
5. In small batches of 3-4 patties sear sliders for approximately 1 minute per side. Allow to rest once cooked.



6. Remove excess grease with paper towel and repeat until all sliders are cooked.
7. To serve, place each slider on bottom of potato roll and top with dollop of Tzatziki sauce and cover gently with bun top and cornichon. Spear with toothpick.

### Tzatziki Sauce

Makes 1 pint:

- 1/2 English cucumber, peeled
- 5 cloves garlic, smashed and finely chopped
- 1/2 cup distilled white vinegar
- 2 shallots, thickly sliced
- 1/2 cup fresh dill
- 1 1/4 cups strained Greek yogurt
- 1 Tbsp. extra-virgin olive oil
- 1 Tbsp. fresh lemon juice
- Kosher salt and cracked black pepper

### Recipe:

1. Cut the cucumber into very small pieces, even dice. Transfer to a mixing bowl.
2. In a food processor, combine the garlic, vinegar, shallots, and dill. Pulse until finely chopped, but not pureed.
3. Add the mixture to the cucumbers; add the yogurt. Fold together with a rubber spatula, adding the olive oil and lemon juice.
4. Season liberally with kosher salt and pepper, starting off with 1 tablespoon salt.
5. You can store the Tzatziki in a covered, clean jar in the refrigerator for up to one week.

