



CANADA GOOSE DONAIR

The Upland Cook : Deluxe Fast food series

THE UPLAND COOK



Easy



60 minutes



Lunch



6-8 servings

The Halifax donair, a culinary temptation born in the 1970s, has become the night-time treat par excellence. Inspired by the Middle Eastern shawarma, it has evolved to become the favorite choice of hungry revelers after a lively evening. The spicy roasted meat, wrapped in warm pita bread, is garnished with fresh vegetables, but it's the sweet garlic sauce that really sets the donair apart.

The donair embodies Halifax's multicultural soul, fusing global influences with local tastes. Here, I revisit this classic with Canada Goose with a nod to Quebec.

INGREDIENTS

Donair :

- 454 g/ 1 lb Ground beef
- 454 g/ 1 lb Ground Canada Goose meat
- 5 ml/ 1 tsp Cayenne pepper
- 10 ml/ 2 tsp Ground Black pepper,
- 10 ml/ 2 tsp Onion powder
- 5 ml/ 1 tsp Garlic powder
- 10 ml/ 2 tsp Salt
- 10 ml/ 2 tsp Smoked paprika
- 10 ml/ 2 tsp Dried oregano

Sauce No1:

- 1 can 300 ml Maple Condensed Milk Au de pied de cochon
- 60 ml/ ¼ cup Vinegar
- 5 ml / 1 tsp Garlic powder

Sauce No2:

- 1 can 300 ml Evaporated milk
- 60 ml/ ¼ cup Vinegar
- 60 ml/ ¼ cup Maple Syrup
- 5 ml / 1 tsp Garlic powder

Pita bread

Condiments:

Diced Tomatoes and Onions

STEPS

1. Combine meats and spices
2. Blend by hand or with a mixer 5 minutes
3. Place in loaf pan
4. Bake at 350° F for 60 minutes
5. Refrigerate for 24 hours
6. Prepare sauces:
Combine ingredients, mix well and let stand 40 minutes.
7. Slice meat thinly
8. Roast in a pan
9. Top warm pita bread with No1 sauce
10. Add 4 slices of roasted meat
11. Garnish with condiments and drizzle with No2 sauce

