

# The Original Donair From the East Coast of Canada

Yield: 6 min  
Total Time: 590 min

Recipe from: <https://www.recipeschoose.com/recipes/lebanese-donair-recipes>

## Ingredients:

- 1 pound ground beef
- 1 teaspoon ground black pepper
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1 teaspoon paprika
- 2 teaspoons cayenne pepper
- 1 teaspoon dried oregano
- 12 ounces evaporated milk
- 1/2 cup white sugar
- 1/4 cup white vinegar or to taste
- 6 pita bread rounds large

## Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 57 grams
3. Cholesterol: 70 milligrams
4. Fat: 18 grams
5. Fiber: 5 grams
6. Protein: 25 grams
7. SaturatedFat: 7 grams
8. Sodium: 820 milligrams
9. Sugar: 18 grams
10. TransFat: 1 grams

Thank you for visiting our website. Hope you enjoy The Original Donair From the East Coast of Canada above. You can see more 15+ lebanese donair recipes [Unlock flavor sensations!](#) to get more great cooking ideas.