

## **Grilled Mediterranean Lamb Pizza**

*Zack Spykerman*

*People's Choice Award Lamb Cookoff*

*5<sup>th</sup> Annual Iowa Sheep & Wool Festival*

### **Seasoned Lamb:**

1 lb ground lamb  
1/2 tsp oregano  
1/2 tsp cumin  
1/2 tsp garlic powder  
1/2 tsp onion powder  
1/2 tsp salt  
1/2 tsp ground black pepper

### **Pizza Crust:**

2 Betty Crocker pizza crust packages  
1/2 teaspoon oregano  
1/2 teaspoon garlic powder

### **Additional ingredients:**

1 tbsp olive oil  
Sautéed red onions  
Prepared basil pesto  
Shredded mozzarella cheese  
Peppercino greek peppers



- Mix ground lamb with spices listed under Seasoned Lamb; divide into 1/2 pound patties and place in refrigerator.
- Mix pizza crust packages with oregano and garlic powder and form two pizza crusts. Bake crusts in 450° F oven for 8-10 minutes or just until starting to brown. Remove from oven and set aside on a plate to cool.
- Sauté onions in olive oil until tender.
- Grill seasoned lamb patties over charcoal or gas to desired doneness; remove to plate and cover with tin foil.
- Keep grill hot and prepare one of the pizza crust by covering with coating of pesto and then add enough cheese to cover crust. Break or cut one of the patties into pieces and place on crust and add sautéed onions.
- Place pizza on grill and cook until cheese begins to melt (during this step you may need to adjust the grill temperature to prevent from burning the crust). Remove pizza place desired amount of peppers on pizza, cut and serve.