



Lightly Spiced Lamb Sloppy Joes

A creative spin using lamb for this classic recipe was inspired by Chef Geoff Felsenthal

- Olive oil as needed
- 1 pound ground lamb
- Salt and ground black pepper as desired
- 3/4 cup medium diced onion
- 2 cloves garlic, minced
- 3/4 cup medium diced mixed red and green bell pepper
- 1/2 teaspoon chili powder
- 1/2 tablespoon paprika
- 1/2 tablespoon smoked paprika
- Pinch of chili flakes
- 1/2 to 3/4 cup chicken stock or broth
- 1 cup tomato or pasta sauce
- 1/4 cup ketchup
- 1 Tablespoon Worcestershire sauce
- 1 teaspoon Dijon mustard
- 1 teaspoon dark molasses
- 4 burger potato buns, split
- Olive oil spray as desired
- 4 slices sharp cheddar cheese
- 8 round dill pickle slices as desired

- Coat bottom of medium-sized pot with oil; add ground lamb, break it into chunks, brown the lamb. Season with salt and pepper. Cook until lamb loses its color. Remove lamb to a medium bowl, leaving some of the fat in the pot. Add onion, garlic, and bell peppers; cook until soft. Add chili powder, paprika, and chili flakes; cook until fragrant.
- Return the lamb and mix into the veggies. Add stock, tomato sauce, ketchup, Worcestershire sauce, mustard, and molasses. Cook over medium heat, bring to a boil; reduce heat to low/simmer while stirring for 30 minutes or until it has thickened.
- **To Serve:** Place buns on baking pan; spray inside of buns with olive oil; broil in oven until toasted. Set bun bottoms on serving plates.
- Place a slice of cheese on the outside of bun tops; broil in oven until it starts to melt.
- Spoon sloppy joe mixture on the bottom bun, place the cheesy bun on top and top with pickle slices on a toothpick. Serves: 4

GGNotes: For our recipe, I reduced the amount of spices used. Geoff added more spices to his recipe: 1 Tablespoon chili powder, 1 Tablespoon paprika, 1 Tablespoon smoked paprika, 1 cup tomato puree, and 1 Tablespoon with 1 teaspoon Worcestershire sauce.

About the Recipe: Sloppy Joes, America’s beloved comfort food, deliver bold, satisfying flavors in every messy bite. A staple of school lunches, backyard picnics, and cozy family dinners, this sandwich is a timeless crowd-pleaser. Chef Geoff Felsenthal elevates the classic with ground lamb, smoked paprika, and dark molasses for a rich, distinctive taste. A thick, saucy filling bursts from tender potato buns, covered with melted sharp cheddar for a golden crust and juicy dill pickle rounds add a tangy crunch, creating perfectly balanced sweet and savory notes. With its easy prep and bold flavors, this Sloppy Joe is a go-to for quick dinners and picnic spreads.

Cooking Tips from Chef Geoff Felsenthal:

- Listen for the sizzle as you put your ground lamb in a skillet. If you don’t do that, the meat will sweat and have too much liquid.
- People say, “Don’t play with your food.” Geoff says, “play with your food (meat), that’s how you tell if something is rare, medium rare or cooked too much.”
- He serves sloppy joes in potato buns, providing a tender texture and complementing the rich sauce filling.
- This is an old comfort food presented in a new way.
- The flavors are marvelous – savory, smoky, tangy, and sweet.
- Geoff doesn’t like to put lots of ingredients in his recipes – it costs more and takes more time. However instead, he likes to create recipes that have a creative twist.