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MAKE KILLER (LAMB) SLOPPY JOES

Posted by [Adina Steiman](#) on Friday, July 22, 2011 · [Leave a Comment](#)

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Of course, Sloppy Joes are messy. It's really just (slightly) glorified meat sauce in a bun. But there are ways to elevate the sandwich from its Manwich roots. Instead of just stopping at ground beef and a tangy tomato sauce, you could top your Sloppy Joe with a dollop of guacamole, as above, or you could follow chef Daniel Holzman's lead and swap ground lamb for beef. As the chef at New York's [The Meatball Shop](#) and one of the meat experts being featured at this Saturday's carnivorous food mecca, [Meatopia](#) (stay tuned for video from the event), the guy knows his ground meat—and the change to lamb gives the sloppy joes a richer, more savory taste.



Lamb Sloppy Joes

Recipe by [Daniel Holzman](#), chef of [The Meatball Shop](#)

What You'll Need:

- 1 1/2 pounds ground lamb shoulder
- 2 Tbsp olive oil
- 1 onion, finely chopped
- 3 bell peppers (green, yellow, and red), seeded and finely chopped
- 1 Tbsp paprika
- 6 garlic cloves, minced
- 2 tsp ground cumin
- pinch of cayenne
- 3 Tbsp tomato paste
- 2 cups canned crushed tomatoes
- 3/4 cup white wine
- 2 Tbsp cider vinegar
- 1 Tbsp salt
- 1 Tbsp brown sugar
- 8 brioche or kaiser buns, toasted

How to Make It:

1. In a large pot, sauté the lamb in the olive oil over high heat, stirring frequently until browned and beginning to crisp, about 12 minutes. Using a slotted spoon, remove the lamb from the pan and reserve, being careful to leave any oil and rendered fat in the pot.
2. Lower the heat to medium, add the vegetables and spices to the pan and continue to cook, stirring frequently until soft, about 10 minutes.
3. Add tomato paste and cook, stirring constantly, for 3 minutes. Add tomatoes, wine, vinegar, sugar, 1/2 cup water, salt, and reserved lamb. Bring the stew to a simmer, reduce the heat to low, and cook until thickened, about 30 minutes. Serve on buns.