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Something to Cook (on Game Day): Lamb Sloppy Joe

By Eric Vilas-Boas at 12:11PM



NOAH FECKS (SLOPPY JOE)/THE MEATBALL SHOP

You can call it difficult to eat or drippy or "kids' food." But football, which you also learned about as a kid, is just the time for a sloppy joe, an American classic. Last year, chef Daniel Holzman of [The Meatball Shop](#) in New York City decided to rework the sandwich of his youth and came up with the American Lamb Sloppy Joe. "It was an enormous hit," Holzman says, when he served it in the thousands at [Meatopia 2011](#). Now you can make your own for game day. It's fast and simple, and it'll likely serve the whole party. Holzman's only advice for first-timers: "Breathe deeply. If you give it too much thought, you can probably screw it up entirely."

American Lamb Sloppy Joes

Serves 8

Ingredients:

1.5 lbs ground American lamb shoulder
2 tbsp. olive oil
1 yellow onion, minced
1 green pepper, seeded and minced
1 yellow pepper, seeded and minced
1 red pepper, seeded and minced
6 cloves garlic, minced
2 tsp. ground cumin
3 tsp. paprika
Pinch cayenne pepper
3 tbsp. tomato paste
3/4 cup white wine
2 tbsp. cider vinegar
1 tbsp. brown sugar
2 tbsp. salt
2 cups canned crushed tomatoes
1/2 cup water

Preparation:

In a large pot, sauté the lamb in the olive oil over high heat, stirring frequently until browned and beginning to crisp (it should take about 12 minutes). Using a slotted spoon, remove the lamb from the pan and reserve aside, being careful to leave any oil and rendered fat in the pot.

Lower the heat to medium, add the vegetables and spices to the pan and continue to cook, stirring frequently until soft (about 10 minutes).

Add tomato paste and cook stirring constantly for 3 minutes then add tomatoes, sugar, wine, vinegar, water, salt and reserved lamb. Bring the stew to a simmer, lower the heat to low and continue to cook for half an hour. Enjoy on a toasted brioche bun.