



Lamb Sausage Pizza (Serves 4-8)

Recipe Ingredients:

- Extra Virgin Olive Oil (for sauté and to brush pizza dough)
- 1 package (4 links) of Evermore Farm Petite Lamb Sausage
- 1 medium yellow onion (sliced)
- 1 clove of garlic (diced)
- 10 oz. of spinach rinsed, drained and chopped.
- 1 raw pizza dough, (either homemade or pre-packaged) stretched/rolled out to approximately 12"x16" jellyroll pan.
- 8 oz. crumbled feta chesse
- 2 cups shredded mozzarella chesse
- Non stick cooking spray for grill rack.

Recipe Instructions:

Irish Lamb Bangers:

- Light grill and get to medium heat.
- Once grill is to temperature place sausage links on grill and grill until cooked thoroughly.
- Remove sausage from grill and let rest for 5-10 minutes then slice to desired thickness for pizza.
- Drizzle extra virgin olive oil in a deep sided 12" skillet.
- Sauté onions and garlic until onions turn translucent then and spinach and reduce heat to medium and let cook.
- Stretch out pizza dough to recommend size.
- Coat top of dough with olive oil.
- Spray grill with non stick cooking spray, or coat with additional olive oil.
- Place pizza dough oil side down, and cook for approximately 5 minutes or until golden brown.
- Brush, up facing side with olive oil.
- Once bottom side is golden brown flip pizza dough over.
- Layer on pizza topping (spinach sauté mixture, feta cheese, mozzarella chesse, and sausage).
- Close grill lid and allow cheese to melt.
- Remove from grill once bottom side of pizza dough is cooked.