

Mediterranean Lamb Stack Appetizer

Brett Spykerman

2nd Place Lamb Cookoff

5th Annual Iowa Sheep & Wool Festival

1 lb. ground lamb
1/4 tsp garlic powder
1/4 tsp rosemary
1/4 tsp oregano
salt and pepper to taste
Pita crackers
Prepared plain hummus
Basil Pesto
Roasted Red Pepper(sliced in thin strips)
Chopped fresh parsley

Mix ground lamb with garlic powder, rosemary, oregano, salt and pepper. Divide lamb into fourths and roll into logs about 1.5" in diameter. Grill lamb logs to medium on a hot grill. Let rest loosely covered for 10 minutes.

To assemble appetizers: slice lamb in thin (3/8") rounds. Spread hummus on pita cracker. Place a lamb round on hummus and top with a 1/2 tsp of pesto. Place two strips of roasted red pepper in a cross on top of lamb and pesto. Top with chopped parsley and serve.

