

Lahmacun (Turkish Pizza)

<http://userealbutter.com/2013/12/01/lahmacun-turkish-pizza-recipe/>
modified from Nichole's recipe and [this recipe](#)

16 4-ounce balls of pizza dough (I used [this recipe](#))
meat sauce (recipe below)
2 tbsps sumac
2 cups plain yogurt (or [tzatziki](#))
2 cups feta
2 cups parsley, chopped
1 cup pomegranate seeds
1 cup toasted pine nuts
4 cups baby arugula
2 lemons, cut into wedges
1/4 cup red pepper flakes

the sauce

1 lb. ground lamb or beef
2 red peppers, large dice (seeds and core removed)
1 large onion, large dice
28 oz. canned tomatoes, diced or crushed
4 cloves garlic
1 tbsp tomato paste
2 tsps paprika
1 1/2 tsps ground cumin
1 tsp black pepper, freshly ground
2 tsps salt
1/2 tsp ground cinnamon
1/2 tsp ground coriander
2 tbsps olive oil
1 cup parsley, chopped fine

Make the sauce: Brown the lamb or beef until cooked. Drain the fat. Reserve the meat in a large bowl. Discard the fat. Place the red pepper, onion, tomatoes, and garlic in a food processor and pulse until it becomes the consistency of a thick sauce (leave chunks more or less to your liking). Pour the vegetables into the bowl with the meat. Add the tomato paste, paprika, cumin, pepper, salt, cinnamon, coriander, olive oil, and parsley. Combine until well-mixed. Set aside.

Make the pizzas: Preheat oven with pizza stone on a rack in the center to 500°F or heat your grill with a pizza stone on the grate to 500°F. Working one at a time, roll each ball of dough out into a thin disc on a lightly floured work surface. Mine were about 10-12 inches in diameter. If the dough keeps shrinking back, let it rest for a few minutes and try rolling it out again or if you know how to toss pizza dough, do that. Set the dough on a lightly floured pizza peel. Give the peel a little shake forward and backward

to make sure the dough doesn't stick. If it does stick in places, carefully lift the dough up in the trouble spot and toss a little flour underneath. Spread a thin layer of sauce over the dough. Transfer the pizza from the peel to the hot pizza stone (usually placing the end of the peel on the back of the stone and angling the peel up until the edge of the pizza slides down onto the stone – then carefully, but quickly pull the peel back out from under the pizza as it comes to rest on the stone). Bake or grill until the edges are crisp and deep golden (this took us anywhere from 5 to 10 minutes depending on grill or oven). Repeat for all of the pizzas.

To serve: Top the lahmacun with salad or an array of toppings (like the ones I list above). Fold the pizza up in half or into thirds and enjoy. Makes about 16 10-inch pizzas.