



Armenian Lahmajoun

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| 1 white onion | 1 t cayenne pepper |
| 3 cloves garlic | 2 t sugar |
| 1 T butter | 1 t paprika |
| 1 green pepper | 1 t cumin |
| 1/2 bunch fresh parsley | Salt to taste |
| 1/4 c mint leaves | 12-six-inch pizza rounds (rolled very thin) or tortilla shells |
| 1 lb. lean ground beef | Olive oil and lemon juice to taste |
| 1/2 c tomato sauce (unsalted) | |
| 1 tomato | |
| Juice of 1 lemon | |

Preheat the oven to 450F. Mince the onion and garlic in a food processor. Heat the butter in large skillet, toss in the onions and garlic. Sauté for 3 to 5 minutes. Set the onions aside to cool.

In the meantime, finely chop the green pepper, parsley and mint in the food processor. Remove and place in a large mixing bowl, then add the ground beef, tomato sauce and tomato to the food processor and pulse until desired consistency (either chopped or pureed).

Add the ground beef to the mixing bowl and combine with the veggies and herbs. Incorporate the onions and lemon juice into the mixing bowl, and next add the spices from the cayenne through the salt. Mix everything thoroughly.

Finally oil each of the 12 pizza dough or tortilla rounds and spread 2 to 3 tablespoons of the mixture over the top of each dough round. Spread the mixture in a thin layer over the surface of the round and place on a parchment-lined baking sheet.

Bake the lahmajoun for 10 to 15 minutes. To serve, drizzle with olive oil and lemon juice, roll and eat.