

Spiced BBQ Beef Pizza



- 1 Tbsp. (15 ml) freshly ground pepper
 - 1 Tbsp. (15 ml) minced garlic (3 cloves)
 - 1 ½ tsp. (7 ml) ground cinnamon
 - ½ tsp. (2 ml) salt
 - 1 tsp. (5 ml) allspice
 - ¼ tsp. (1 ml) cayenne pepper
 - 1 lb. steak (blade, round, fast-fry or sirloin)
 - 2 red peppers, cut in quarters
 - 2 red onions cut in half
 - Olive oil, salt & pepper to taste
 - ½ cup (125 ml) pesto or pizza sauce
 - 4 small pizza shells or flatbreads
 - 3 oz (85g) goat cheese
 - 4 oz (115g) havarti cheese, grated
1. Shake beef, salt, pepper, garlic and spices in a Ziploc. Refrigerate for 1 hour.
 2. Toss peppers & onion with oil, salt & pepper; grill on med until tender; slice in strips.
 3. Spread pesto or pizza sauce over pizza shells; top with the veggies & cheese. Set aside.
 4. Grill steak on medium heat. Close BBQ lid & cook, turning once, for ~3-4 min/side. Remove meat from BBQ & let stand for 5–10 minutes. Slice thinly across grain.
 5. Meanwhile, grill pizzas on low heat, until shells are golden brown & cheese is melted.
 6. Remove from grill, top pizza with sliced beef & serve with side salad of choice.

Yield 8 servings (1/2 pizza per person).

(Source: Beef Information Centre)

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