

CRAZY ABOUT BLACK SHEEP

By TAMMY SPROULE KAPLAN 1/27/09 3:49 PM

[f](#) [t](#) [ShareThis](#)

We braved it going out to dinner with both kids last night, including our seven-week old daughter (trying not to let the little newbie cramp our style too much in trying new restaurants). We opted for [Black Sheep](#) coal-fired pizza, which you can read all about in the new February METRO's best pizza feature. With that and our other favorite, [Pizza Nea](#), it's good to be a pizza lover downtown these days.

The first time I tried Black Sheep, I was in a pinch for time and picked up a pizza to bring home. We were impressed then, but wow, does it make a difference when you eat it fresh and hot at your table!

We went with a simple fennel sausage and cracked green olive, 16 inch pizza. I love that the crust manages to be perfectly crispy and perfectly chewy all at once. Owner Jordan Smith attributes it to the even heat of the anthracite coal-fired oven.

Smith can usually be seen behind the counter when you enter, and with five kids of his own, he is all about the family-friendly. There were at least three other tables with babies under six months in there at 5:30 on a Monday. (In general, we were happy to see that it was busy, despite it being a cold January weeknight!)

If you consider eating in the company of small children to be a minus rather than a plus, however, it's noisy enough in there that you (almost) won't notice. You could always go at 9 p.m. (it's open until 10 p.m. weeknights and 11 p.m. weekends).

We also tried the meatball appetizer (meatball is also one of the specialty pizzas). They're topped with a tangy, chunky tomato sauce, and they are very meaty (not too much egg or breadcrumbs).

Another bonus is that you can do half and half on your pizzas, if you want to sample a variety of topping combos. Many toppings are housemade.



[Subscribe Will Work For Food's RSS feed](#)

subscribe

most popular

[ANCHOR FISH & CHIPS](#)

[CELEBRATE MARDI GRAS TONIGHT-- GO TO HELL](#)

[WHY I LIKE LUNCH CUBE](#)

[CAKE EATER BAKERY: THE ULTIMATE TASTE BOMB](#)

Black Sheep isn't far from home for us, so we'll be back often. It fits nicely into that category of a place with atmosphere but not a total splurge, which seems to be a surefire formula in this economy.

ADD A COMMENT

PLEASE [LOGIN](#) OR [REGISTER](#) TO POST A COMMENT

[f](#) [t](#) [ShareThis](#)

[link](#) [email](#) [print](#)

Read More: [Eat Drink, Food + Drink Reviews, Reviews](#)

SUBSCRIBE TODAY!
PAY NOW AND SAVE 75%
OFF THE COVER PRICE

TWIN CITIES
METRO
MAGAZINE

PAY NOW

PAY NOW \$15 PER YEAR

BILL ME

OR SAMPLE METRO AND PAY LATER \$18.95 PER YEAR



[About](#) | [Editors' Blo](#)s | [Jobs and Internships](#) | [Writers' Guidel](#)nes | [Subscribe](#) | [Address Change](#) | [Renew](#) | [Give a Gift](#) | [Advertise](#) | [Sitemap](#)

©2011 Tiger Oak Publications