

NORTH AFRICAN SPICED LAMB MEATBALLS

Meatballs in red sauce are classic all over the world. The spice defines the cuisine. For these lamb meatballs, a sauce might begin with tomatoes or red peppers; season with coriander and cinnamon; finish with fresh mint; then serve over couscous.

by Corporate Chef Kurt Kwiatkowski

Featured Food: Ras El Hanout

Yield: Makes about 20 meatballs

Ingredients

1 lb. ground lamb	¼ c. panko breadcrumbs
1 T. ras el hanout	2 oz. heavy cream
3 clove garlic, minced	1 egg
3 green onions, thinly sliced	2 T. diced sun-dried tomatoes
3 T. chopped cilantro	2 t. kosher salt
1 t. berbere*	½ t. black pepper

Preparation

Preheat oven to 350°F.

Mix lamb with all ingredients by hand very well until the mixture becomes sticky.

Portion mixture into 1oz. balls and place them on a sheet tray lined with parchment paper.

Roast meatballs in the oven for about 15 minutes, or until internal temperature is 155°F.

**Berbere is an Ethiopian spice blend that includes fenugreek, ginger, garlic, and chili peppers as well as a few spices unique to the region. While not the same, Chef Kurt says you can substitute cayenne pepper and paprika in an amount that works with your preference for heat!*