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

*Bberere 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!*