

Lamb Meatballs

Serving size:	3 – 4 meatballs
Yield:	2 lbs. meat mixture
Total servings:	6 – 8 servings

Measure	Ingredients
Meatballs:	
12 oz	Ground lamb
12 oz	Ground beef or pork
1 cup	Cubed stale bread or crumbs
2	Eggs
1/2 cup	Minced fresh onion
3 T	Mint pesto
1/2 tsp	Fresh ground pepper
Yogurt Sauce:	
1 cup	Plain Greek yogurt
1 T	Honey
1 T	Fresh chopped mint
	Juice of 1/2 lemon

Method

1. Mix all meatball ingredients together.
2. Add more breadcrumbs a tablespoon at a time if mixture is too wet.
3. Cover and chill overnight to allow flavors to blend.
4. Whisk together sauce ingredients and chill overnight.
5. Scoop meat into 1-ounce balls and place on sprayed baking rack.
6. Place foil lined sheet pan under rack and bake at 350° for 20 minutes.

Notes
