

Lamb Meatballs w. Mint



Ingredients:

- 1 lb lean ground Lamb
- 1 Egg
- ¼ cup dry Bread crumbs
- 2 tbsp finely chopped Mint
- Salt & freshly ground Pepper
- ½ cup EVO oil
- 1 medium Onion, finely chopped
- 1 Garlic clove, finely chopped
- ½ cup dry white Wine
- ½ cup Beef broth
- 1 cup Tomato Puree

Method:

- In a bowl, mix the lamb with the egg, bread crumbs and 1 tbsp of the mint.
- Season with salt and pepper.
- Form the mixture into 1" balls.
- Heat the olive oil in a very large skillet.
- Add the meatballs and fry over moderately high heat until browned all over, about 4 minutes.
- Transfer the meatballs to a plate.
- Add the onion and the garlic to the skillet and cook over moderate heat until softened, about 8 minutes.
- Add the wine and cook, stirring, until reduced by half, about 5 minutes.
- Transfer the mixture to a food processor.
- Add the remaining 1 tbsp of mint and puree.
- Return the onion puree to the skillet.
- Add the broth, tomato puree and meatballs and simmer over low heat until the meatballs are cooked through – about 10 minutes.
- Season with salt and pepper and serve.

(Makes about 32 meatballs.)