

## Moroccan Meatballs

Serves: About 32 meatballs or about 6 servings

### Meatballs:

2 1/2 Pounds	Ground Lamb
1	Spice Mix / To Taste, Recipe Follows
1/2 Cup	Egg
	Ketchup

### Meatball Sauce:

1/2 Cup	Olive Oil
2	Onion / Minced
1	Garlic Cloves / Salt Minced
2	Small Shallot / Minced
1 Tablespoon	Cinnamon Sticks
1 Tablespoon	Cumin / Toasted and Ground
4 Cup	Coriander / Toasted and Ground
1 Cup	Tomato Puree
	Chicken Stock
	Kosher Salt
	Freshly Ground Black Pepper
1 Tablespoon	Mint Leaves / Thinly Sliced
1 Tablespoon	Italian Parsley Leaves / Minced
	Slivered Almonds
	Fresh Mint Leaves / Chopped For Garnish
	Pita Wedges / Warmed For Serving

### Directions: Meatballs

Preheat oven to 350 degrees F.

In a large bowl, mix lamb, Spice Mix, egg, and ketchup, being careful not to overwork the meat. Form into 1 1/4-ounce balls, about the size of a ping-pong ball. Place meatballs on a large baking sheet and bake for approximately 20 minutes.

Note: use spice mix a little at a time. Taste test by frying a small piece of the meat mixture and adjusting the spice mix.

### Directions: Sauce

In a large saucepan over medium heat, add the oil and heat, then add the onions and lightly saute until soft. Add garlic, shallots, cinnamon sticks, cumin, and coriander and saute over low heat, about 3 to 4 minutes. Add tomato puree and bring to a boil. Add stock and season sauce with salt, ground black pepper, mint, and parsley. Simmer for about 10 minutes and remove the cinnamon sticks.

To serve: Add the meatballs to the sauce and heat until warmed through. Pour a small amount of sauce on the plate and add 5 meatballs per serving. Garnish with toasted

slivered almonds, mint, and warm pita wedges.

Spice Mix:

1 Tablespoon	Coriander / Toasted and Ground
1 Tablespoon	Cumin / Toasted and Ground
1 Teaspoon	Curry Powder
1 Tablespoon	Garlic Powder
1 Teaspoon	Onion Powder
1 Teaspoon	Dried Mexican Oregano
1 Teaspoon	Dried Thyme
3/4 Teaspoon	Ground Mustard
3/4 Teaspoon	Smoked Paprika
1/2 Teaspoon	All Spice / Ground
1/2 Teaspoon	Cinnamon / Ground
1/2 Teaspoon	Chili Powder
	Kosher Salt
	Fresh Ground Black Pepper

Directions:

In a medium bowl, mix all the spices together. Season with salt and pepper, to taste.

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