

# GREEK-STYLE BRAISED LAMB MEATBALLS

Serves 4

## MEATBALLS:

- 4 to 6 Tbsp heavy cream
- 2 slices white bread, crust removed, diced
- 1 lb ground **American Lamb**
- 4 Tbsp toasted bread crumbs
- 3 Tbsp cooked long-grain rice
- 2 Tbsp diced Greek olives
- 2 Tbsp minced mint
- 1 Tbsp chopped dill
- 1 Tbsp chopped parsley
- 3 garlic cloves, minced
- 1 large egg
- 1/2 tsp salt

## FOR MEATBALLS:

- In a large stainless steel bowl, add heavy cream to diced bread; let sit for 10 minutes. Add remaining meatball ingredients and knead together; form into walnut-size balls. Refrigerate.

## FOR SAUCE:

- In a saucepan over medium heat, add butter. Stir in flour until smooth. Whisk and cook 2 to 3 minutes. Gradually whisk in broths, lemon zest and juice. Bring to a simmer for 3 to 5 minutes; season to taste with salt and pepper. Whisk in additional butter.

## TO SERVE:

- In a heavy skillet, pan-fry meatballs in oil until browned. Place meatballs in a casserole dish; cover with sauce. Bake at 375°F for 30 minutes. Transfer meatballs to a serving dish.
- Toss tomatoes and olives in oil; spoon on top of meatballs.

**CHEF'S NOTES:** *Garnish the Garlic-style Braised Lamb Meatballs with crumbled feta cheese, chopped parsley and toasted pine nuts and serve over orzo pasta or rice pilaf.*

## SAUCE:

- 2 Tbsp butter
- 1/4 cup all-purpose flour
- 1 cup chicken broth or stock
- 1 cup lamb broth
- Zest and juice of 1 lemon
- Kosher or sea salt and black pepper, to taste
- 3 Tbsp cold diced butter

## GARNISH:

- 3 Roma tomatoes, peeled, seeded and diced
- 2 Tbsp chopped green Greek olives
- 1 Tbsp extra virgin olive oil

