

LYNMAR

Russian River Valley

MOROCCAN SPICED MEATBALLS

Yields approximately 2 dozen – 1” meatballs

Serve with the Lynmar Russian River Valley Syrah

1 pound of ground Lamb
1/3 cup minced onion
1 Tbsp. minced garlic
1 Tbsp. minced lemon thyme
2 tsp. Moroccan spice mix (recipe follows)
1 egg
1/2 cup Panko breadcrumbs
1/4 tsp. salt
1 1/2 Tbsp. flour
2 tsp. Moroccan spice mix
2 cups chicken stock
salt and pepper to taste

DIRECTIONS:

Place the first 8 ingredients in a bowl and combine thoroughly. Shape into just less than 1” balls. Fry in a 12” skillet turning to brown all sides.

Remove meatballs and reserve. Add the flour to the fat in the pan. Stir well, scraping up any brown bits on the bottom of the pan and then add the spice mix and the hot stock. Cook for a few minutes and add the meatballs. Cover and cook at a simmer for about 10 minutes.

MOROCCAN SPICE MIX

1 tsp. fennel seed
1 tsp. coriander seed
1 tsp. black pepper
1 tsp. allspice berries
1/2 tsp. ground clove
1 tsp. kosher salt
1 tsp. ground ginger
1/2 tsp. ground cinnamon
1/8 tsp. cayenne
1/8 tsp. ground nutmeg

DIRECTIONS:

Place the first 4 ingredients in a small skillet and toast lightly, cool and grind in a spice or coffee grinder. Add this to the rest of the spices.

Recipe by Chef Sandra Simile, Executive Chef