

Lamb Meatballs

2 lb. ground lamb

Zest and juice of 1 lemon

1/2 red onion, minced

2 garlic cloves, minced

1 teaspoon fine sea salt

1 teaspoon pepper

1 teaspoon sumac*

1 teaspoon cumin

1/2 cup plain fine bread crumbs

2-3 tablespoons olive oil for brushing

Preheat broiler.

Gently mix lamb, lemon zest and juice, onion, garlic, seasonings and bread crumbs in a medium bowl just until combined. Form meat mixture into $\frac{3}{4}$ to 1 inch balls. Place on a baking sheet and lightly brush with oil.

Broil, turning once, until browned and done to taste, about 10 minutes for medium well. Serve with tzatziki sauce. (Recipe follows.)

Makes approximately 50 meatballs.

* Find ground sumac, made from tart red edible sumac berries, in the spice aisle of well stocked grocery stores.