

# PASSOVER GREEK MEATBALLS

20 Meatballs / 20 min prep / 1 hour 30 total

## INGREDIENTS

- 1 pound ground beef 500 grams
- ¼ cup bread crumbs/Matzah\*
- 2 minced garlic cloves
- 1 teaspoon [salt](#)
- [pepper](#)
- 1 teaspoon ground cumin
- a bunch of chopped parsley
- 1 lightly beaten egg
- 3 tablespoons [olive oil](#)
- 1 teaspoon [tomato paste](#)
- 1 teaspoon vinegar
- 2 tablespoons wine
- 1 teaspoon lemon juice

## FOR THE SAUCE

- 15 ounces chopped tomatoes 400 grams-may be canned
- 1 tablespoon [tomato paste](#)
- 1 teaspoon [salt](#)
- [Pepper](#)
- A pinch of sugar
- 1/3 cup [olive oil](#)

## DIRECTIONS

1. For the meat balls, mix all the ingredients, kneading them for a few minutes. Place the mixture in the refrigerator and let it sit for at least 20 minutes.
2. Preheat the oven at about 350 degrees Fahrenheit ( 175 Celsius).
3. Start making the sauce, mix in a bowl the tomatoes, olive oil, paste, salt, pepper, sugar and process in a food processor until smooth. Put in a small pan and add about

## SHOPPING LIST

Ground Beef

\*Bread Crumbs (Replace with Matzah for Passover)

Cumin

Parsley

Egg

Olive Oil

Tomato Paste

Vinegar

Wine

Lemon Juice

Tomatoes (can be canned)

2 cups water, mix well, let it come to a boil and then lower the heat and simmer for about 10 minutes.

4. Take out the beef mixture and shape into cylindrical shapes. Make about 20.
5. Take a large enough casserole dish that can fit all the meatballs in one layer. Start by pouring the sauce in the casserole dish, spreading it. Then you place the meatballs on the sauce (raw) in one layer. Drizzle some olive oil on top of them and bake them until they lightly brown for about 45 minutes. Then turn on the other side so that they brown on that side as well for about 10 minutes. (If the sauce starts drying out, add 1/4 cup hot water at a time in the pan).
6. Remove and serve with rice or mashed potatoes or another type of starch.

