



Tahini & Sambal Goat Meatballs

(makes 8 to 9 2-ounce meatballs)

Ingredients:

- ◆ 1 lb. Longlane Farms ground goat [<https://longlanefarmsllc.com/store/ols/products/ground-goat>]
- ◆ 1 egg
- ◆ 1 tbsp. of minced garlic
- ◆ 1 tbsp. of tahini
- ◆ 1 tbsp. of sambal
- ◆ 1 tsp. brown sugar
- ◆ ½ tsp. of fresh ground black pepper

Preheat oven to 350°. Spray a 1 dozen-size muffin pan lightly with cooking spray. Combine all of the ingredients in a large bowl, mixing with hands thoroughly. I wear food-grade disposable gloves to make this process easier. Create round meatballs approximately 2 oz. in weight. Place each meatball in a muffin indentation. Bake until the meatballs are browned. Turn the meatballs over using tongs or a tablespoon once while cooking to brown evenly. Test a meatball to ensure that the internal temperature reaches 150° (*approximately 40-45 minutes*). Remove the meatballs from heat, place in a lidded container or aluminum foil and cover. Let the meatballs rest for 10 minutes before serving.

**Note:* These are awesome as a main course served with a starch and some veggies. They are even great in soups. I've added a tsp. of chia seeds and/or flax seeds to these to add healthy fats and fiber, especially for children. Our kids love to dip these in ketchup or Heinz 57. With modified cooking time (*add another 45 minutes or so*), this same recipe works well for meatloaf too.