

# Moroccan Lamb Meatballs

Chef Jenn Magrey

Ledyard Farmers Market

**Featuring:**

***Broad Brook Ground Lamb***

1-pound ground Lamb- **Broad Brook Farm**

½ cup dry breadcrumbs

2 eggs

½ teaspoon ground cinnamon

½ teaspoon dried oregano

1 teaspoon ground cumin

½ teaspoon ground allspice

½ teaspoon paprika

½ teaspoon cracked black pepper

1 teaspoon Kosher Salt

Mix everything in a bowl... Don't overwork the mixture as that will make the meatballs tough.

Form into mini meat balls.

Heat a frying pan with a little olive oil (about 1 tablespoon) and place the meatballs in the pan to fry on all sides.

Once they are all cooked through, add a cup of fresh chopped tomatoes and ½ cup water to the pan. Cook for about 5 minutes.

This will make a light fresh chunky tomato sauce for the meatballs.

This great over cous-cous or rice or can be served as an appetizer meatball with toothpicks

ENJOY!