

American Lamb

SMALL PLATES



Spicy Lamb Meatballs with Herbed Yogurt Dipping Sauce

Yield: 12 servings

Ingredient Cost per Serving: \$1.65 / Suggested Menu Price: \$6.00

Mini, bite-size meatballs combine ground American Lamb with Moroccan spices and orange. Served on a skewer and accompanied by an herbed yogurt dipping sauce for a unique bar nosh.

INGREDIENTS

Vegetable oil
Sweet onions, finely minced
Minced garlic
Moroccan Spice Blend, divided (recipe follows)
Dry bread crumbs
Eggs, beaten
Kosher salt
Orange zest
Ground **American Lamb**
Soy sauce
Honey
Chopped cilantro
Sriracha sauce
Shredded lettuce or scallion greens for plating
Spicy Yogurt Dipping Sauce (recipe follows)

Moroccan Spice Blend (1/4 cup):

Ground cumin
Ground coriander
Smoked paprika
Ground cinnamon
Black pepper
Ground red pepper

Herbed Yogurt Dipping Sauce (2 cups):

Mayonnaise
Chopped chives
Chopped parsley
Mashed roasted garlic
Dijon-style mustard
Plain Greek-style low fat yogurt
White wine vinegar
Kosher salt and ground black pepper

WEIGHTS

7-1/2 ounces

1-3/4 pounds

MEASURES

2 tablespoons

1-1/2 cups

2 tablespoons

4 tablespoons

1/2 cup

2 large

2 teaspoons

1 tablespoon

1/2 cup

3 tablespoons

2 to 3 tablespoons

1 tablespoon

2 cups

2 tablespoons

1 tablespoon

1 tablespoon

1-1/2 teaspoons

1-1/2 teaspoons

1/4 teaspoon

1/2 cup

1/4 cup

1/4 cup

1 tablespoon

1 tablespoon

1 cup

2 tablespoons

to taste

METHOD:

In a skillet, heat oil over medium-high heat; add onions and sauté 3 to 4 minutes until onions are golden brown. Stir in garlic; continue to cook 1 minute. Mix in 3 tablespoons Moroccan Spice Blend; continue to cook another 1 minute. Remove from heat; cool to room temperature.

In a bowl, mix cooled onion mixture with bread crumbs, eggs, salt and orange zest. Mix in lamb; gently toss to incorporate well. Form into 36 1-ounce meatballs (a heaping 1 tablespoon). Place evenly spread on a parchment-covered baking sheet.

Bake at 325°F for 30 minutes, turning at least once, or until meatballs are cooked through; remove from heat.

For Moroccan Spice Blend: In a dry skillet, add cumin, coriander, paprika, cinnamon, black pepper and red pepper. Cook over a low heat for several minutes until mixture begins to lightly smoke. Remove from heat; cool. Place in a covered container; hold until ready to use.

For Herbed Yogurt Dipping Sauce: In a small food processor, pulse together mayonnaise, chives, parsley, garlic and mustard until fairly smooth. Place in a bowl; whisk in yogurt, vinegar, salt and pepper. Cover; refrigerate.

To serve: In a saucepan, heat soy sauce, honey, cilantro, Sriracha and 1 tablespoon Moroccan Spice Blend; bring to a simmer. Add cooked meatballs; simmer, stirring gently until coated. Keep warm. Serve hot accompanied by Herbed Yogurt Dipping Sauce, if desired.



American Lamb adds an unexpected and memorable twist to small plates – from lamb belly flatbread to marinated lamb satays. When you menu American Lamb, you can count on homegrown freshness. Best of all, these small plates are affordable – **with ingredient costs under \$5.**

Small Plates

American Lamb Belly and Arugula on Flatbread – Season and smoke lamb belly until tender. Place a tossed arugula salad on flatbread and top with the strips of warm lamb belly and shaved parmesan.

Lamb Empanadas – Simmer ground lamb with tomatoes, onions, garlic, sweet potatoes and spices. Fill flaky pie dough rounds and bake.

Marinated Lamb Satay – Marinate strips of lamb leg and weave onto bamboo skewers. Baste with a yogurt sauce and serve with a drizzle of tamarind-mango.

Pulled Lamb Tostadas – Slow-roast lamb shoulder with chilies and garlic until tender. Pull the lamb and place on crisp tortillas. Top with cilantro salad, avocado salsa and crumbled queso fresco.



For more recipes and information, visit AmericanLamb.com