



Featuring Today's Recipe Compliments of:

Julie Hoskins and Chic Le Chef

Greek Lamb Meatballs with raita in butter lettuce

Ingredients

Meatballs

1 lb. ground lamb
2 garlic cloves, chopped
1 teaspoon mint, chopped
½ teaspoon smoked paprika
½ teaspoon cumin
2 teaspoons salt
½ teaspoon ground pepper
1 egg, beaten
½ cup Panko bread crumbs
Juice of one lemon

Raita

1 cup plain yogurt,
drained in cheesecloth
or coffee strainer
3 cloves garlic, chopped
1 English cucumber,
peeled and chopped
1 teaspoon mint, chopped
1 teaspoon dill, chopped
1 teaspoon salt
¼ teaspoon ground pepper
Plus: Butter lettuce

Serves 6

Meatballs: Combine ingredients in bowl. Place in the refrigerator for 1 hour to set. Remove and roll into balls 1 ½ oz. each. Heat skillet and saute for 8 – 10 minutes over medium high heat, or bake in 350 degree F oven for 30 – 35 minutes.

Raita: Combine ingredients in bowl.

Clean one head of butter lettuce by rinsing and drying in salad spinner. Otherwise, rinse and dry with paper towels. Place one meatball in cup and top with one spoonful of raita. Enjoy immediately!

