

Lamb Meatballs

Courtesy of NINE-TEN

N I N E - T E N

restaurant and bar

- 1½# ground lamb
- ¼# ground pork
- 1 tbsp. shallots, minced
- 4 cloves garlic, minced
- 1 tbsp. thyme, chopped
- 1 cup parsley, chopped
- 2 tsp. anise seeds
- 1 tbsp. kosher salt
- 2 tsp. black pepper, ground
- Pinch red chili flakes
- 1 ounce vermouth
- 2 whole eggs
- 1/3 cup whole milk
- 1½ cups panko bread crumbs
- 2 pieces day old bread, torn up into small pieces

Preparation | Meatballs

In a large mixing bowl, add eggs, milk, panko and torn bread and mix well. Once the mixture is mixed, add the rest of the ingredients and begin to mix. You don't want to over mix. Once the mixture is fully incorporated, you may want to cook a small piece, to check the seasoning. If you need to you may adjust the seasoning. Using a 2 ounce ice cream scoop or a tablespoon, scoop the meat mixture into balls. Lightly form and roll balls and place on a lined cookie sheet. Once all meatballs are formed, place in the refrigerator to firm up.

In a frying pan on medium high heat, add a shallow layer of olive oil. Once oil is hot, add some of the meatballs. Don't over crowd the pan. Rather, work in batches. Brown the meatball on all sides. Remove from pan and place on a plate or a tray, lined with a paper towel.

Once the meatballs are all cooked, drain any excess fat. Add the cooked meatball to the tomato sauce and simmer for 15-20 minutes. Finish with some nice extra virgin olive oil and parsley. Serve with grilled bread or your favorite pasta.

Tomato Sauce

- 1 #10 can of San Marzano tomatoes, crushed
- 3 whole yellow onions, small diced
- 1 fresh bay leaf or dried
- ½ cup extra virgin olive oil
- 1 tbsp. sugar
- 1 tbsp. salt
- ½ cup pine nuts, toasted
- ½ cup sultana raisins

Preparation | Tomato Sauce

In a medium sauce pot on low heat, add olive oil, onions, sugar, salt and bay leaf. Add onions and sweat until tender about 15-20 minutes, stirring often. Once onions are tender, add the can of tomatoes. Simmer sauce until olive oil turns red. Add pine nuts and raisins.

