

Minted Lamb Meatballs with Tzatziki Dipping Sauce

Servings: 25

INGREDIENTS

- 4 lbs Patuxent Farms[®] Ground Lamb 85% lean
- 4 lbs Cattleman's Selection[®] Ground Beef 80/20
- 1 c Glenview Farms[®] Milk
- 8 oz Pacific Jade[®] Coarse Plain Panko Bread Crumbs
- 2 oz fresh mint
- 4 Glenview Farms[®] Eggs
- ¾ t Monarch[®] Ground Cumin
- 1 qt Chef's Line[®] Greek Yogurt Tzatziki
- Garnish with toasted almonds, if desired
- Salt and pepper, to taste

PREPARATION

1. Preheat oven to 300°F.
2. Soak panko bread crumbs in warm milk.
3. Chop mint.
4. Beat eggs until smooth.
5. Combine ground lamb and beef with wet bread crumbs, chopped mint (reserve some for garnish, if desired) and eggs. Season with cumin, salt and pepper.
6. Form mixture into 1.25 oz balls, bake in oven for 10-12 minutes.
7. Serve with fresh mint and tzatziki.

