



Lamb Meatballs

Author: Bob and Robin Young

Categories: Appetizers

Yield: 80 1 oz pcs

Preparation Time: 9 hours 30 minutes

Start to Finish Time: 10 hours

Description: Really a good blend of lamb and spices to make these meatballs.

Directions

- 1) In a large mixing bowl, add all ingredient, except the tomatoes and the pasta sauce.. Thoroughly mix by hand.
- 2) Cover and place in the refrigerator for a minimum of 8 hours.
- 3) Remove lamb mixture from refrigerator 1 hour before making the meatballs.
- 4) Place oil in a large skillet and heat over med-high.
- 5) With a 1 oz scoop, make the meatballs and place in the skillet. Fry until just browned. Do not over cook. Remove from skillet and set aside.
- 6) Repeat cooking process until all the meat is used. You should have about 80 meatballs.
- 7) In a slow cooker, add the tomatoes and the pasta sauce. Stir. Add the meatballs and mix to coat all. Place cooker on warm for up to 4 hours. Serve directly from the slow cooker with tooth picks while on warm.

Ingredients

5 lbs fresh ground Lamb
1 lg Egg
1/2 c Bread crumbs
2 T Mint Jelly
2 1/2 T fresh Rosemary, chopped
3 med cloves Garlic, minced
1 T fresh Mint, chopped
2 t fine Celtic Sea Salt
1 t fresh ground Tellicherry Black Pepper
14 1/2 ozs diced Fire Roasted Tomatoes
12 ozs Classico Fire Roasted Pasta Sauce
2 T Vegetable Oil