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PORK & LAMB MEATBALLS



Spring lamb is a wonderful ingredient in these tasty meatballs. Add spices and garlic and it will be your go-to dish.



01 HR 00 MINS



Serves 4



Featuring

[Alhambra Valley Pears & Beef](#)

INGREDIENTS

- 6 garlic cloves, minced
- 2 teaspoons kosher salt, plus a pinch
- 1 pound ground lamb and 1 pound ground pork
- 1 teaspoon ground cumin
- 1/2 teaspoon black pepper
- 1 teaspoon chile powder
- 2 scallion, minced
- 4 tablespoons finely chopped parsley
- Olive oil for greasing pan
- 1/2 cup plain yogurt
- 1/2 cup tahini
- Fresh lemon juice, to taste

METHOD

Using the flat side of a knife, make a paste with minced garlic and a pinch of salt. Put half the garlic paste in a large bowl and add meat, 1-1/2 teaspoons of the salt, cumin, pepper, chile powder, scallions, and 3 tablespoons parsley. Mix to combine. Shape mixture into 1-inch meatballs and place on an oiled baking sheet.

Bake or fry: Transfer baking sheet to oven and broil meatballs for 8 to 10 minutes, or until browned on top and slightly pink on the inside OR shallow fry in olive oil, turning as sides brown for 5-10 minutes.

Meanwhile, combine yogurt, tahini, remaining garlic paste, 1/2 teaspoon salt and the lemon juice to taste. Transfer cooked meatballs to a serving platter or individual plates and serve with tahini sauce and hot sauce, if you like. Garnish with the remaining parsley.