

Moroccan-style Lamb Meatballs in Yoghurt Sauce

For 60-65 meatballs

Spice Mixture:

1 T. ground coriander, toasted
1 T. ground cumin, toasted
1 T. garlic powder
1 t. onion powder
1 t. dried oregano
1 t. dried thyme
1 t. ground mustard
½ t. paprika
½ t. ground allspice
½ t. ground cinnamon
½ t. chili powder
1 t. salt
black pepper

Mix spices together thoroughly and taste-check salt.

2 packages Meadowlark ground lamb (about 2.25 pounds)
6 dried apricots, minced
¼ c. dried sour cherries, minced
zest of two lemons
2 eggs, lightly beaten
½ c. bread crumbs (fine)

Put all of the above in bowl, add spice mix, and mix thoroughly. Refrigerate for an hour for flavors to meld; cover to prevent drying.

Make into 1" balls, bake at 425 degrees for 18-19 minutes. Serve at room temperature with yoghurt sauce for dipping.

Yoghurt Sauce:

Mix 1 cup whole milk yoghurt with the juice of one lemon.