

TURKISH LAMB MEATBALLS

Prepared in 35 minutes or less.

For the Sauce:

- ➦ 1 cup plain yogurt, I prefer Greek low-fat yogurt for its tangy taste
- ➦ 2 Tbs tahini, sesame seed paste available at some supermarkets and Middle Eastern markets
- ➦ 1 Tbs fresh lemon juice
- ➦ ½ tsp salt

For the Kofte:

- ➦ 2 lbs ground lamb
- ➦ ½ cup fresh mint, minced
- ➦ ¼ cup onion, coarsely grated
- ➦ 4 garlic cloves, peeled and minced
- ➦ 3 Tbs paprika
- ➦ 1 Tbs ground cumin
- ➦ 1½ tsp kosher salt
- ➦ ½ tsp cayenne pepper
- ➦ 12 Middle Eastern flatbreads, naan or pitas, found at gourmet markets or Whole Foods
- ➦ 2 Tbs extra-virgin olive oil
- ➦ 2 large yellow onions, halved through the core then cut crosswise ¼-inch slices
- ➦ Fresh pepper to taste

Preheat oven to 300°F.

Stir in all the sauce ingredients in a medium bowl to blend. Cover and chill in refrigerator.

Line a large baking sheet with plastic wrap for placing uncooked meatballs.

Mix ground lamb with mint, grated onions, garlic, paprika, cumin, salt and cayenne pepper in a large bowl until well-combined. Using your hands, measure approximately 2 tablespoons for each meatball. Place on lined baking sheet. Set aside.

Heat a large skillet over medium-high heat. Add flatbreads to hot skillet one at a time and cook until lightly browned on each side, approximately 2 minutes per side. Enclose in a large sheet of aluminum foil, wrap closed and place in oven to keep warm.

Add 1 tablespoon oil to the same hot skillet over medium-high heat. Add onion slices and season with salt and pepper to taste. Sauté until golden brown, approximately 6-8 minutes. Transfer onions to one side of a large rimmed baking sheet and place in oven to stay warm. Add 1 more tablespoon of oil to the same hot skillet. Sauté half of the meatballs until just cooked through, approximately 6-8 minutes. Transfer to the baking sheet in the oven to keep warm. Repeat process with remaining uncooked meatballs. Arrange onions and meatballs on a large serving platter.

Serve with warm flatbreads and chilled yogurt sauce. Serves 4-6.



