




Lamb Meatballs

READY IN
1 3/4 hrs

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 "This is a great alternative to regular meatballs. I have served these many times at cocktail parties, and they have always been a hit! The sauce adds a nice touch, but I have also served them with Greek marinade and plain." — *Kathy W.*

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Ingredients [Edit and Save](#)

Original recipe makes 24 servings [Change Servings](#)

Makes servings [Adjust Recipe](#) [\(Help\)](#)

✓ Ingredients list now reflects the new serving size.

- | | |
|--|--|
| <input type="checkbox"/> 1 tablespoon and 2 teaspoons unsalted butter | <input type="checkbox"/> salt and freshly ground black pepper to taste |
| <input type="checkbox"/> 8-1/4 shallots, minced | <input type="checkbox"/> 3/4 cup and 1 tablespoon and 1 teaspoon unsalted butter |
| <input type="checkbox"/> 3-1/4 pounds ground lamb | <input type="checkbox"/> 1 tablespoon and 2 teaspoons olive oil |
| <input type="checkbox"/> 1-2/3 cups fresh bread crumbs | <input type="checkbox"/> 1/4 cup and 1 teaspoon tomato sauce |
| <input type="checkbox"/> 1/3 cup and 1 tablespoon and 1 teaspoon chopped fresh parsley | <input type="checkbox"/> 1/3 cup and 1 tablespoon and 1 teaspoon wine |
| <input type="checkbox"/> 1-3/4 egg, lightly beaten | <input type="checkbox"/> 1-3/4 small garlic clove, minced |
| <input type="checkbox"/> 3 tablespoons and 1 teaspoon lemon zest | <input type="checkbox"/> 1-3/4 dashes ground cinnamon |
| <input type="checkbox"/> 3/4 teaspoon dried marjoram | <input type="checkbox"/> toothpicks |

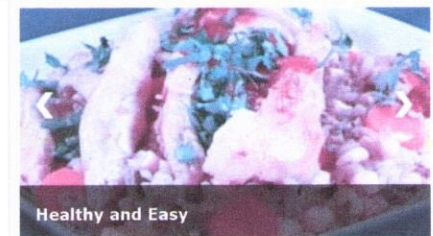
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Directions

NOTE: Recipe directions are for the original serving size of 24.

- Melt the 1 tablespoon butter in a skillet over medium heat. Cook and stir the shallots in the skillet until tender. Transfer to a large bowl.
- Mix lamb, bread crumbs, parsley, egg, and lemon zest into the bowl with the shallots. Season with marjoram, salt, and pepper. Let stand 1 hour in the refrigerator.
- Melt 1/2 cup butter and heat olive oil in a skillet over medium-high heat. Form the lamb mixture into small meatballs, and cook in the skillet in

PREP
25 mins

COOK
20 mins

READY IN
1 hr
45 mins