



Moroccan Meatballs

From dulcetcuisine.com

Meatballs:

- 1 pound ground lamb
- $\frac{3}{4}$ c dry bread crumbs
- $\frac{1}{3}$ c Peppery Moroccan Ketchup
- $\frac{3}{4}$ c very finely minced onion
- Flour

Sauce:

- $\frac{1}{4}$ c Peppery Moroccan Ketchup
- 2 c chicken broth

1. Preheat oven to 350 degrees.
2. In a large bowl, mix lamb, bread crumbs, Moroccan ketchup, and onion until just combined.
3. Form into about 30 balls, about the size of ping-pong balls.
4. In a small bowl, lightly dust meatballs with flour.
5. Place on a large greased foil-lined rimmed baking sheet, bake for 20 minutes.
6. In a large saucepan combine ketchup and chicken broth.
7. Add meatballs and simmer covered for 12-15 minutes or until sauce is thick.

Notes:

