

Keftedes
(Greek Meatballs)
Courtesy of Cat Cora, from Food Network
Submitted by Donna Dicker
Serves 12

Ingredients:

- 3 slices white bread with crust
- 1 c milk
- ½ lb ground lamb
- ½ lb ground beef
- 1 yellow onion, minced
- 4 cloves garlic, minced
- 1/3 c finely chopped oregano
- 2 finely chopped Tbsp mint
- 2 tsp white wine vinegar
- 2 eggs beaten
- ¼ tsp grated nutmeg
- ½ c olive oil
- Flour, for dusting
- Salt and freshly ground black pepper
- Pita bread
- Tzatziki (cucumber / yogurt sauce)

Directions:

1. Dunk bread quickly in milk and press the liquid out to dampen the bread



2. Combine the meat, bread, onion, garlic, oregano, mint, vinegar, eggs, nutmeg, salt and pepper in a bowl and mix well. Take a large spoon of the mixture and roll into a ball until all the mixture has been rolled.
3. In a sauté pan, add the olive oil and bring it to 360 degrees F for frying. Dust the balls in flour and add to the oil. Brown on all sides, leaving room in the pan to roll them around. Pull from the pan and drain on paper towels.