

Lamb Meatballs & Cordero Sauce

Enjoy our wonderful Lamb Albondigas at home!

Lamb Albondigas

Yield: 10 Pounds

10 pounds	Ground Lamb
4 Oz.	Thyme (minced)
4 Oz.	Parsley (minced)
4 Oz.	Mint (minced)
2 Cup	Garlic (minced)
3 Tbl	Black Pepper
6 Tbl	Salt
2 tsp	Cayenne
4 Tbl	Smoked Paprika
4 Cups	Panko
3 Cups	Heavy Cream

1. In a bowl hand mix all ingredients except panko and cream
2. Take half of mixture and put in mixer add half of the cream and half of the panko
3. Mix until evenly mixed and do the same with the other half of meat
4. Ball using a one ounce scoop then roll into balls with hands
5. Braise in demi for 45 minutes then strain and freeze

Albondigas Cordero Sauce

Yield: 2 ½ Quarts

12 oz.	Yellow Onion (small Dice)
4 oz.	Garlic (shaved)
1 ½ Tbl	Crushed Arbol Chiles
1 #10 can	Italian Tomatoes (crushed)
1 Cup	Catalane Olive Brine
1 Cup	Olive Oil
T.T.	Salt and Pepper

1. In a pot, cook onion, garlic and chiles until translucent
2. Add crushed tomatoes, olive brine and olive oil
3. Simmer for 20 minutes
4. Season to taste