

## Roll out the meatballs - chicken, lamb, beef - for an easy Super Bowl party

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Hosting a Super Bowl bash? Meatballs are ideal party food. They're versatile, a perfect blank slate for a cook's imagination. You can change up the meat, the seasonings, the sauces. And hosts can make them in advance, up to three days ahead if kept in the fridge, several weeks ahead in the freezer. With just a quick reheating before serving, you're on the way to getting the party rolling.

### MINI BUFFALO CHICKEN BALLS

Recipe adapted from "The Meatball Shop Cookbook" by Daniel Holzman, Michael Chernow and Lauren Deen (Ballantine Books, 2011) has the makings of a party favorite - spice combined with the flavors of hot wings, without the bones.

Makes 40 (3/4-inch) balls.

#### Meatballs:

2 tablespoons vegetable oil  
4 tablespoons (1/2 stick) unsalted butter  
1/3 cup Frank's Red Hot Sauce or any other hot sauce  
1 pound ground chicken, preferably thigh meat  
1 large egg  
1/2 celery stalk, minced  
3/4 cup dry bread crumbs  
1 teaspoon salt

#### Blue cheese dressing:

3/4 cup sour cream  
1/3 cup crumbled blue cheese  
1/3 cup whole milk  
1/3 cup mayonnaise  
1 teaspoon salt or to taste  
1 tablespoon red-wine vinegar

#### Accompaniment:

Celery sticks

**To prepare oven, baking dish:** Preheat oven to 450 degrees. Drizzle oil into 13-by-9-inch baking dish. Using hand, evenly coat entire surface of pan with oil.

**To make hot sauce:** In small saucepan, combine butter and hot sauce. Cook over low heat, whisking until butter is melted and fully incorporated. Remove from heat. Allow mixture to cool 10 minutes.

**To make meatballs:** In large bowl, combine hot sauce mixture, ground chicken, egg, celery, bread crumbs and salt until thoroughly incorporated. Roll into 3/4-inch meatballs. Place meatballs in prepared baking dish. (Note: Be careful to line them up snugly and in even rows vertically and horizontally to form grid. The meatballs should be touching one another.)

**To bake meatballs:** Bake for 15 to 20 minutes, or until meatballs are firm and cooked through. Let cool 5 minutes in dish before serving.

**To make dressing:** Meanwhile, in medium bowl, combine sour cream, blue cheese, whole milk, mayo, salt and vinegar. Whisk until thoroughly combined. (Note: Can be stored for up to 5 days in refrigerator.)

**To serve:** Serve meatballs with celery sticks and blue cheese dressing for dipping.

### TANDOORI LAMB BALLS

These spicy meatballs are from "The Meatball Shop Cookbook." To relieve some heat, serve the meatballs with cilantro yogurt sauce or simply reduce the amount of cayenne in the meatball spice mix.

Makes 4 dozen (1-1/4-inch) meatballs.

#### Tandoori spice mix:

2 teaspoons ground ginger  
2 teaspoons ground cumin  
2 teaspoons ground coriander  
2 teaspoons sweet paprika  
2 teaspoons ground turmeric  
2 teaspoons cayenne pepper

#### Meatballs:

2 tablespoons olive oil  
2 pounds ground lamb  
1/2 cup dry bread crumbs  
2 large eggs  
1 cup chopped fresh cilantro (stems included)  
Juice from 1 lemon (about 1/4 cup)  
2 teaspoons salt

#### Cilantro yogurt sauce:

2 cups whole-milk yogurt  
1/2 red onion, diced fine  
1 cup chopped fresh cilantro  
2 tablespoons red-wine vinegar  
Salt to taste

**To make spice mix:** In small bowl, combine ginger, cumin, coriander, paprika, turmeric and cayenne. Mix well. (Note: Mix will keep in airtight container for up to 6 months.)

**To prepare oven, baking dish:** Preheat oven to 450 degrees. Drizzle olive oil into 13-by-9-inch baking dish. Using hand, evenly coat entire surface of pan with oil.

**To make meatballs:** In large bowl, combine lamb, bread crumbs, eggs, cilantro, lemon juice, tandoori spice mix and salt. Using hand, mix thoroughly. Roll mixture into 1-1/4-inch balls. Place in prepared dish, lining them up snugly and in even rows.

**To bake meatballs:** Bake for 20 minutes or until meatballs are firm and cooked through. Let cool for 5 minutes in dish before serving.

**To make cilantro yogurt sauce:** Meanwhile, in medium bowl, combine yogurt, onion, cilantro, vinegar and salt. Whisk to combine. Taste and adjust seasoning. (Note: Sauce can keep up to 4 days in refrigerator.)

**To serve:** Serve with cilantro yogurt sauce.