

Recipes

Make Daniel Holzman's Lamb Meatballs, Mediterranean Style from The Meatball Shop

By Chantal Martineau, Monday, Jun. 7 2010 @ 1:45PM

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Meatball madness.

Robert Sietsema [raved](#) about the house specialty at [The Meatball Shop](#) on the Lower East Side, declaring the only thing better than the beefy orbs to be the lamb special. Executive chef and co-owner Daniel Holzman shares his recipe for Lamb Meatballs, Mediterranean Style, which come flavored with staples from the region: mint, parsley, raisins, and walnuts.

"Meatballs are so versatile and span so many cultures," he says. "At The Meatball Shop, we're all about taking the different flavors from around the world and creating an eating experience that's fun and transcendent. The Lamb meatball is the perfect example of this."

Lamb Meatballs, Mediterranean style

2 pounds ground lamb shoulder or leg
 1 1/2 tablespoons salt

1/4 cups bread crumbs
 2 eggs
 1/4 cups chopped walnuts
 1/4 cups chopped raisins
 1/4 bunch mint, chopped
 1/4 bunch parsley, chopped
 black pepper, to taste

In a large bowl, combine all the ingredients and mix thoroughly until completely consistent. Roll the meat into golf ball-sized portions (about 2 ounces each). Place on a well oiled sheet tray.

In an oven preheated to 400 degrees F, roast for 20 minutes until just firm. Serve with your favorite sauce and starch.