

Mini Buffalo Chicken Balls

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John Kamick

Provided by: [KitchenDaily Editors](#)

45 mins total | 30 mins prep [Full Screen](#) 40 3/4-in meatballs

Recipe courtesy of *The Meatball Shop Cookbook* by Daniel Holzman and Michael Chernow with Lauren Deen/Ballantine Books, 2011.

Ingredients

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

Directions

Preheat the oven to 450°F. Drizzle the vegetable oil into a 9×13-inch [baking](#) dish and use your hand to evenly coat the entire surface. Set aside.
Combine the butter and hot sauce in a small saucepan, and [cook](#) over low heat, whisking until the butter is melted and fully incorporated. Remove from the heat and allow the mixture to cool for 10 minutes.
Combine the hot sauce mixture, ground chicken, egg, celery, bread crumbs, and salt in a large mixing bowl and mix by hand until thoroughly incorporated.
Roll the mixture into round, 3/4 -inch balls, making sure to pack the meat firmly. Place the balls in the prepared baking dish, being careful to line them up snugly and in even rows vertically and horizontally to form a grid. The [meatballs](#) should be touching one another.
[Roast](#) for 15 to 20 minutes, or until the meatballs are firm and cooked through. A meat [thermometer](#) inserted into the center of a meatball should read 165°F.
Allow the meatballs to cool for 5 minutes in the baking dish before serving.

Filed under: [Chicken](#), [Appetizer](#), [Side Dish](#), [Snack](#)

Tandoori Lamb Balls

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Provided by: [KitchenDaily Editors](#)

30 mins total | 10 mins prep [Full Screen](#) 2 dozen 1 1/2-in meatballs

Recipe courtesy of *The Meatball Shop Cookbook* by Daniel Holzman and Michael Chernow with Lauren Deen/Ballantine Books, 2011.

Ingredients

2 teaspoons [olive oil](#)
2 pounds ground [lamb](#)
1/2 cup [bread crumbs](#)
2 large [eggs](#)
1 cup [chopped](#) fresh [cilantro](#) (including stems)
Juice from 1 [lemon](#)
1/4 cup cup tandoori [spice](#) mix (recipe follows)
2 teaspoons [salt](#)
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](#)
Mix together.

Directions

Preheat the oven to 450°F. Drizzle the olive oil into a 9×13-inch [baking](#) dish and use your hand to evenly coat the entire surface. Set aside.
Combine the ground lamb, bread crumbs, eggs, cilantro, lemon juice, tandoori spice mix, and salt in a large mixing bowl and mix by hand until thoroughly incorporated.
Roll the mixture into round, golf ball-size [meatballs](#) (about 1 1/2 inches), making sure to pack the [meat](#) firmly. Place the balls in the prepared baking dish, being careful to line them up snugly and in even rows vertically and horizontally to form a grid. The meatballs should be touching one another.
[Roast](#) for 20 minutes, or until the meatballs are firm and [cooked](#) through. A meat [thermometer](#) inserted into the center of a meatball should read 165°F.
Allow the meatballs to cool for 5 minutes in the baking dish before serving.

Filed under: [Lamb](#), [Indian](#), [Easy](#), [30 Minute](#), [Appetizer](#), [Side Dish](#), [Snack](#)

Veggie Balls

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John Kamick

Provided by: [KitchenDaily Editors](#)

1 hr 15 mins total | 45 mins prep [Full Screen](#) 2 dozen 1 1/2-in meatballs

Recipe courtesy of *The Meatball Shop Cookbook* by Daniel Holzman and Michael Chernow with Lauren Deen/Ballantine Books, 2011.

Ingredients

2 cups [lentils](#)
1/4 cup plus 1 tablespoon [olive oil](#)
1 large [onion](#), [chopped](#)
2 [carrots](#), [chopped](#)
2 [celery](#) stalks, [chopped](#)
1 [garlic](#) clove, [minced](#)
1 tablespoon [chopped](#) fresh [thyme](#)
2 teaspoons [salt](#)
3 tablespoons [tomato](#) paste
8 ounces Button [Mushrooms](#), wiped clean and sliced
3 large [eggs](#)
1/2 cup [grated](#) [Parmesan](#) [cheese](#)
1/2 cup [bread crumbs](#)
1/2 cup [chopped](#) fresh [parsley](#)
1/4 cup finely [chopped](#) [walnuts](#)

Directions

Combine the lentils and 2 quarts [water](#) in a medium stockpot and bring to a [boil](#) over high heat. Reduce the heat to low and [simmer](#) until the lentils are soft (but not falling apart), about 25 minutes. Drain the lentils and allow to cool.
Add 1/4 cup of the olive oil to a large [frying](#) pan and sauté the onions, carrots, celery, garlic, thyme, and salt over medium-high heat, stirring frequently, for about 10 minutes, until the vegetables are [tender](#) and just beginning to [brown](#). Add the tomato paste and continue to [cook](#), stirring constantly, for 3 minutes. Add the mushrooms and cook, stirring frequently, for 15 more minutes, or until all the liquid is absorbed. Transfer the mixture to a large bowl and allow to cool to room temperature. When cool, add the lentils to the vegetable mixture.
Add the eggs, Parmesan, bread crumbs, parsley, and walnuts to the cooled vegetable mixture and mix by hand until thoroughly incorporated. Place in the [refrigerator](#) for 25 minutes.
Preheat the oven to 400°F.
Drizzle the remaining 2 tablespoons olive oil into a 9×13-inch [baking](#) dish and use your hand to evenly coat the entire surface. Set aside.
Roll the mixture into round, golf ball-size [meatballs](#) (about 1 1/2 inches), making sure to pack the vegetable mixture firmly. Place the balls in the prepared baking dish, allowing 1/4-inch of space between the balls and place them in even rows vertically and horizontally to form a grid.
[Roast](#) for 30 minutes, or until the meatballs are firm and cooked through.
Allow the meatballs to cool for 5 minutes in the baking dish before serving.