

A chocolate chip cookie recipe
you'll keep forever **P. 72**

**BEST KITCHEN GEAR
OF THE YEAR **P. 134****



Every Day

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with Rachael Ray®

**44 QU
WEEKNI
MEAL**

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**20
secrets to
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FOOD**

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lunch**

p. 67

**MAKE
PIZZA
ON YOUR
STOVE!**

p. 111



**4 BECAUSE
WE STILL
GET EXCITED
ABOUT MEATBALLS**

And we're not the only ones! Michael Chernow and Daniel Holzman, co-owners of the Meatball Shops in New York City and Brooklyn, helped turn the mini food into a massive trend. They've rolled up dozens of delicious combos, from spicy pork and classic beef to the sweet-and-savory lamb version here. —K.B.

Lamb Meatballs

MAKES 16 MEATBALLS PREP 25 MIN COOK 25 MIN

Ground lamb makes for a rich meatball that's as delish with pesto as it is in a sandwich.

- | | | | |
|-----|------------------------------------|-------|----------------------------------|
| 1 | tblsp. EVOO | 1/3 | cup plain dried breadcrumbs |
| 2 | eggs, beaten | 1/3 | cup finely chopped walnuts |
| 1/2 | cup roughly chopped golden raisins | 1 1/2 | tsp. salt |
| 1/3 | cup chopped fresh parsley | 3/4 | tsp. freshly ground black pepper |
| 1/3 | cup chopped fresh mint | 1 1/2 | lbs. ground lamb |

1. Preheat the oven to 450°. Coat the bottom of an 8-by-8-inch baking dish with 1 tbsp. EVOO.
2. In a large bowl, mix together the eggs, raisins, parsley, mint, breadcrumbs, walnuts, salt and pepper. Crumble in the lamb. Using your fingers, mix just until the meat and the egg mixture are thoroughly incorporated.
3. Roll the lamb mixture into 16 meatballs (about 2 inches). Place in the prepared baking dish in a grid formation, making sure the meatballs are touching.
4. Bake until the meatballs are firm and an instant-read thermometer inserted in the center registers 165°, about 25 minutes. Let cool for 5 minutes in the baking dish before serving.

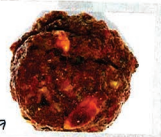
**COOL
MEATBALL
TRICK**
SEE TIP
ON P. 147

TECHNIQUE TWEAK

MEATBALLS, FALL IN!

"I was surprised to learn how Daniel Holzman, executive chef at the Meatball Shop in NYC, cooks his signature lamb meatballs: He lines the meatballs up, slightly touching, in a baking dish. When testing his recipe I compared his baking method with two others: browning them in a skillet and braising them in sauce. Daniel won, hands down. The tight rows ensure perfectly shaped balls and they develop a nicely browned crust in the oven. Plus, make-ahead is a snap. Cover the cooked meatballs with foil and

refrigerate them for up to three days. To reheat, just pop the covered dish into a 300° oven for 20 minutes. This is how I'm cooking my meatballs from now on!"
—KATIE BARREIRA, SENIOR TEST KITCHEN ASSOCIATE



LAMB MEATBALLS *page 105*

