

Cinnamon Stick Moroccan Lamb

Yield: 19 to 12 - 2 inch meatballs

1 lb ground lamb
1 Tbsp finely chopped garlic
4 tsp spice mix (see below)
2 Tbsp finely diced dried apricot
2 Tbsp chopped, fresh mint
1 egg
1 Tbsp grainy mustard
10 - 12 cinnamon sticks

Spice Mix

1 1/2 tsp cumin
1/4 tsp crushed cloves
1/2 tsp cinammon
1/2 tsp black pepper
1/4 tsp cayenne
1/2 tsp crushed chilis (dried)

Method:

In a mixing bowl, season lamb with garlic and dry herbs and mix well. Mix in apricots, mint, egg and mustard. Form a 3 Tbsp size portion of mixture into a meatball. Insert a cinnamon stick and squeeze the meatball to adhere to the stick. Continue with remaining meat mixture and cinnamon sticks. Bake at 350 F for 10-15 minutes or until cooked thoroughly. Serve with tzatziki or mango chutney.

Tzatziki (herbed yogurt and cucumber)

2 cups plain yogurt
1 english cucumber, shredded or diced
3 cloves garlic crushed
3 tsp olive oil
1 Tbsp red wine vinegar
1 Tbsp finely chopped fresh dill
1 tsp finely chopped fresh mint
pinch salt

Mix all ingredients and refrigerate for several hours before serving.