

# Garlic Cumin Lamb Meatballs with Tahini Yogurt Dipping Sauce

Yield: 2 to 4 servings

## Ingredients:

1 pound ground lamb  
3 garlic cloves, minced  
1 ¼ teaspoons coarse kosher salt  
2 teaspoons cumin seeds  
½ teaspoon hot sauce  
black pepper, to taste  
½ teaspoon chile powder  
1 scallion, minced  
1 tablespoon chopped parsley  
olive oil, for greasing pan  
¼ cup plain yogurt  
¼ cup tahini  
fresh lemon juice, to taste



## Directions:

Heat broiler with an over rack placed 3 or more inches below heat source. (Distance can be enlarged to lesson smoking oil.)

Make a paste with garlic and a pinch of salt using the flat side of a knife. Place half the garlic paste in a large bowl and add lamb, 1 teaspoon of the salt, cumin, hot sauce, pepper, chile powder, scallion and 1 tablespoon parsley. Mix to combine. Shape lamb mixture into 2-inch meatballs and place on an oiled rimmed baking sheet. Space the meatballs at least 1 inch apart. Transfer baking sheet to oven and broil meatballs for 8-10 minutes, or until browned on top and slightly pink on the inside. May be turned mid broil.

Combine yogurt, tahini, remaining garlic paste, ¼ teaspoon salt and lemon juice to taste.

Transfer meatballs to a serving platter and serve with tahini sauce and extra hot sauce to taste.

Adapted from “Cumin Lamb Meatballs With Tahini Yogurt Dipping Sauce” by Melissa Clark, New York Times Cooking.