

[ B CELLARS  
APPETIZER ]

# *Lamb Meatballs*

by Derick Kuntz, Chef de Cuisine | B Cellars Vineyards and Winery

## *Ingredients*



### **LAMB MEATBALLS**

2 1/2 lbs ground lamb  
1/2 cup caramelized onions  
1/2 cup garlic confit  
2 Tbl dijon mustard  
1 1/2 tsp fresh rosemary, chopped  
1 tsp crushed chili flake  
3 large eggs  
1 cup panko breadcrumbs  
1 1/2 tsp worcestershire sauce

## *Pairing Insights*



Lamb is one of the most wine-friendly meats you can buy. Try serving these lamb meatballs with B Cellars Blend 25. This Cabernet Sauvignon and Syrah blend lends to a classic pairing with lamb dishes.

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## *Instructions*



Mix all ingredients together

Let the mixture set, covered in the fridge for 45 minutes

Roll into 2 ounce balls

Cook in dutch oven or heavy bottomed pot on medium-high heat  
10-12 minutes until well browned and cooked through