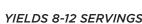
B CELLARS APPETIZER

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 11/2 tsp fresh rosemary, chopped 1 tsp crushed chili flake 3 large eggs 1 cup panko breadcrumbs 11/2 tsp worcestershire sauce

Pairing Insights



Lamb is one of the most wine-friendly meats you can buy. Syrah and lamb dishes is a classic pairing and Chef Derick Kuntz couldn't agree more. Try serving these lamb meatballs with B Cellars Syrah or Blend 25.



NAPA VALLEY



B CELLARS APPETIZER

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

