

[B CELLARS
APPETIZER]

Lamb Meatballs

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

Ingredients

YIELDS 8-12 SERVINGS



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. 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.

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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