**Lamb Meatballs**

**Ingredients:**

All of the lamb in the fridge

All of the ground beef in the fridge

4 oz. parsley, stems and leaves

2 pkgs. mint, just leaves

20 cloves of garlic

5 onions, sliced

½ loaf white bread

¼ cup water

12 eggs

Salt and pepper to taste

**INSTRUCTIONS**

1. Assemble the meat grinder with the medium grinding die.
2. Mix the lamb pieces, sliced onions, garlic, parsley, mint, and salt and pepper together in a large bowl.
3. Run this mixture through the meat grinder.
4. Cut the bread into strips. Mix with the ¼ cup water so the bread is slightly damp.
5. Run the wet bread through the meat grinder after the meat mixture.
6. Mix the ground lamb mixture, the ground beef, eggs, and ground bread together.
7. Make a small patty and fry it up.
8. Check the taste and adjust seasoning if necessary.
9. Scoop the mixture into 1 oz. balls, round them, and put them on ½ sheet pans.