



IL MITO is located at 6913 W North Ave, Wauwatosa

## FEKER'S FAMILY LEMON SCENTED LAMB MEATBALLS

### Ingredients

- 1 lb ground Spring Lamb
- 1 large egg
- 1 garlic clove, finely chopped
- 2 lemons, zested and juiced
- 2 tbsp chopped kalamata olives
- 2 tbsp chopped fresh oregano
- 1/4 bunch fresh flat-leaf parsley, finely chopped to yield 1/4 cup, plus extra for garnish
- 4 slices white sandwich bread, soaked in 2/3-cup milk, then torn into chunks
- Salt and freshly ground black pepper
- All-purpose flour, for dredging
- 3 Tbsp extra-virgin olive oil
- 1/2 tsp chili flakes

### Directions

In a large mixing bowl, combine the lamb, egg, garlic, lemon zest, herbs and the drained bread, stirring with a wooden spoon until well mixed but not overworked. Salt and pepper, to taste.

Using your hands, mold the meat mixture into small meatballs, polpettine, about the size of golf balls. Place the flour in a shallow bowl and dredge each meatball through the flour, shaking off any excess flour.

In a large, heavy-bottom sauté pan, heat the oil over medium/high flame until hot, but not smoking. Add the meatballs, a few at a time until cooked through and golden brown, about 6 to 7 minutes for a two to three ounce meatball (increase cooking time as meatball size increases)

Pour the lemon juice over the meatballs, lower flame and cover and allow each meatball to absorb the lemon flavor. Garnish with parsley and chili flakes. Serve immediately.