

TIM FARMER'S COUNTRY KITCHEN

LAMB MEATBALLS W/ JELLY SAUCE

*1 pound ground lamb
1/3 cup panko bread crumbs
1/3 cup feta cheese
1 small onion or 1/3 of large onion
2 garlic cloves
1 egg
1/4 cup parsley*

SAUCE

*1 cup grape jelly
1/2 cup bbq sauce
1 tablespoon bourbon
1 tablespoon dijon mustard*

400 Degrees 25-30 Min

Mix together meatball ingredients until well combined. Scoop into balls and place on baking sheet, spaced apart. Put in oven at 400 degrees for 25-30 minutes. Remove and set aside. Mix together sauce ingredients and combine with meatballs to coat. Place back in warm oven (250-300 degrees) or in saucepan on stovetop on low until serving.

