



Celebrate The Season With American Lamb

(NAPSA)—American lamb is a fresh and flavorful addition to any festive gathering. There are plenty of versatile, budget-friendly cuts to create a great holiday dish.

Lamb meatballs, for example, can be prepared in advance for a stress-free starter. Meatball masters Daniel Holzman and Michael Chernow of New York's The Meatball Shop share this Mediterranean-inspired meatball recipe that is served with a classic tomato dipping sauce to impress guests.

Mediterranean Lamb Meatballs

(Yield: 24 meatballs)

- 2 lbs ground American lamb**
- 1 cup raisins, chopped**
- ½ cup walnut pieces, chopped**
- 1 tsp ground black pepper**
- ½ cup chopped parsley**
- ½ cup chopped mint leaves**
- ½ cup bread crumbs**
- 3 eggs**
- 2 tsp salt**
- 2 Tbsp olive oil**
- Classic Tomato Sauce**

Preheat the oven to 450° F. Combine all ingredients except for the olive oil in a large mixing bowl and mix by hand until thoroughly incorporated. Drizzle the olive oil over a large baking dish (9x12"), making sure to evenly coat the entire surface (use your hand to help spread the oil). Roll the meat mixture into round, golf ball-sized meatballs and evenly line balls on the baking sheet. Roast until firm and cooked through (about 20 minutes). Allow the meatballs to cool for 5 minutes before removing from the tray.



Lamb meatballs make for an easy crowd-pleasing appetizer.

Classic Tomato Sauce

(Yield: 7 cups)

- 1 yellow onion, diced (about 1½ cups)**
- ¼ cup olive oil**
- 1 sprig fresh oregano (or ½ tsp dry)**
- 1 bay leaf (fresh or dry)**
- 2 cloves garlic, peeled and roughly chopped**
- 2 tsp salt**
- 2 Tbsp tomato paste**
- 2 28-oz cans of tomatoes, chopped**

Cook the onions with the olive oil, oregano, bay leaf, garlic and salt over medium heat in a large pot. Stir constantly until soft and translucent (about 15 minutes). Add the tomato paste and continue cooking for 5 minutes. Add the canned tomatoes and bring to a boil, stirring constantly. Continue cooking for 1 hour, stirring periodically to keep the sauce from burning.

Fans of lamb can find this recipe and other holiday favorites at www.americanlamb.com and by calling (866) 327-5262.