

## LEBANESE LAMB KOFTA



My amazing 100-year-old Lebanese grandmother used to put lamb in her Sfeeha which are small meat pies encased in rich puffy milk-based dough that made the house smell like butter, mint, lemon and heaven.

I would stand at the counter, peering over at her meat bowl as she fed me treats of raw lemony lamb fresh from the local butcher.

This idea for my Lebanese Lamb Kofta came from Gram's Sfeeha recipe.

Prep Time: 25 minutes

Total Time: 40 minutes

Yield: 6 servings

## INGREDIENTS

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- ¼ cup pine nuts or sliced almonds, toasted
- 5 green onions, thinly sliced
- 1½ tablespoons lemon juice
- ¼ cup extra-virgin olive oil
- 1½ teaspoons high-mineral sea salt
- 1 teaspoon freshly ground black pepper
- 1 bunch parsley, chopped
- 2 teaspoons dried mint, or ¼ cup fresh mint
- 2 pounds ground lamb

Optional toppings:

- Chopped cucumber, shaved carrot, parsley, mint, lemon wedges

## DIRECTIONS

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1. Preheat oven to 400° degrees.
2. Combine all ingredients except for the lamb in a medium bowl. Using your fingers, gently add the lamb and combine all the ingredients well without overworking the lamb.
3. Shape the mixture into small oval shapes in the palm of your hands using a little less than ¼ cup of the meat mixture for each.
4. Place the kofta on a baking sheet lined with parchment paper. Once all of your kofta are formed, roast for 15 to 18 minutes.
5. Remove and serve warm or room temperature.