



**RECIPE OF THE MONTH
JANUARY 2017**



From Stone Tower Winery

Lamb Meatballs with Mint, Pine Nuts & Tahini

The combination of mint and lamb in this Mediterranean inspired dish pairs perfectly with the bright red fruit notes of Stone Towers 2015 Wild Boar Pinot, while the tahini sauce brings out a delicious earthy quality in the wine.

Recipe

- 1/2 cup panko
- 1/4 cup pine nuts, toasted
- 3 scallions, white & light green parts only, thinly sliced
- 1 tsp ground black pepper
- 3 Tbs plus 2 tsp fresh mint
- 1 pound ground lamb
- 6 Tbs tahini
- 3 Tbs olive oil
- 1/4 cup fresh lemon juice
- 2 cloves garlic, minced

2 3/4 teaspoons coarse salt
1 large egg

In a small bowl, combine 3 tablespoons of water with the tahini, olive oil, lemon juice, garlic and 1/4 teaspoon of salt. Set aside.

Preheat the broiler and arrange a rack about 6 inches from the heat.

In a large bowl, whisk together the egg, panko, pine nuts, scallions, pepper, 3 tablespoons of mint, and 2 1/2 teaspoons of salt. Add the lamb and gently mix until well combined. With dampened hands, shape 20 meatballs, about 1 1/2 inches in diameter.

Transfer the meatballs to a foil-lined baking sheet. Broil the meatballs until cooked through and lightly browned, 8 to 10 minutes, turning halfway through.

Pool the tahini sauce on a platter, arrange the meatballs on top and sprinkle with the remaining mint. Taste a meatball with some sauce, ideally with a sip of your **2015 Wild Boar Pinot Noir** and season to taste. Enjoy!

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