

Meatballs in Tahini Sauce

Ingredients

For the Sauce

- 1 cup tahini
- 4 garlic cloves, peeled
- 3/4 cup water
- 1/4 cup fresh lemon juice
- salt to taste

For the Meatballs

- 1 1/2 lbs ground beef
- 1 small onion, grated
- 1 1/2 cups chopped parsley, divided
- 4 garlic cloves, minced
- 1 egg
- 3 Tbsp bread crumbs
- 2 tsp sumac
- 2 tsp ground cumin
- salt & pepper to taste
- olive oil for sauteing

Directions

Place the tahini, garlic cloves, water, lemon juice and salt in the bowl of a food processor or blender and process until smooth. Taste and adjust the seasoning, adding more water or lemon juice if necessary. Set aside.

In a large bowl, combine the ground beef, onion, 1 cup parsley, garlic, egg, bread crumbs, sumac, cumin and salt and pepper. Using your hands, form into smallish American football shaped balls.

Heat olive oil in a frying or saute pan over medium-high heat. Add the meatballs and brown on all sides, turn heat down and keep sauteing until cooked through. Transfer to a serving plate and drizzle tahini sauce on top. Sprinkle remaining parsley and serve.

<http://www.marga.org/food/int/israel/meatballs.html>