

Lamb meatballs
Submitted by:
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1 pound lamb
1 slice bread crumbs
1 egg
2 cloves garlic, finely minced
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon oregano
1/4 teaspoon thyme
1/4 teaspoon basil
1/4 teaspoon onion powder
1 t Worcestershire sauce
1/2 teaspoon dry mustard
1 teaspoon dried parsley

mix together. Scoop (with cookie scoop) or roll into balls and place on parchment paper on jelly roll pan and bake in 425F oven until browned, about 15 minutes. Serve with rice or buttered noodles.