



MEDITERRANEAN KOFTKA WITH TZATZIKI SAUCE

PAIRED WITH 2015 BARBERA | YIELDS 16-20 PIECES

MEDITERRANEAN KOFTKA

- 4-6 Cloves Garlic, minced
- 8 Ounces Ground Beef, finely ground
- 8 Ounces Ground Lamb, finely ground
- 3 Tablespoons Chopped fresh Parsley
- 3 Tablespoons Chopped fresh Mint
- 1 Teaspoon Ground Cumin
- ½ Teaspoon Ground Cinnamon
- ½ Teaspoon Ground Allspice
- ¼ Teaspoon Ground Ginger
- ¼ Teaspoon Ground Black pepper
- 1 Teaspoon Kosher Salt

METHOD

1. Combine all ingredients and form 16 -20 balls, similar to an oval flat meatball.
2. Season with a sprinkle of additional salt and pepper on the outside of the meatball then cook on a pre-heated grill for 3-5 minutes.
3. Serve immediately with Tzatziki Sauce.

TZATZIKI SAUCE INGREDIENTS

- 2 Cloves Garlic, *minced*
- 1 Cucumber, *peeled, seeded & diced small*
- 2 Tablespoons White Wine Vinegar
- 2 Tablespoons Chopped Fresh Dill
- 1 Cup Greek Yogurt
- 1 Cup Sour Cream
- 1 Teaspoon Salt
- ¼ Teaspoon White Pepper

METHOD

1. Combine all ingredients and adjust seasoning with salt and pepper if needed.
2. Serve chilled.