

GARLICKY BEEF MEATBALLS



**NOTHING
COMPLICATED
HERE! JUST
SEASONED
GROUND BEEF
WITH LOTS
OF GARLIC,
AND WHATEVER
SPICES MAKE
YOU HAPPY.**

Ingredients

Ground beef

Garlic, diced (onion, chives, shallots...all of these would be good in addition, or instead)

Salt and pepper, to taste

A squeeze of lemon or lime juice

Your favorite spice blends

Herbs

Directions

1. Mix the ground beef with all the other ingredients.

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2. Form into balls of equal size. For cooking over fire, I find that small to medium-sized meatballs work best.

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3. Cook in a pan in order to retain all the juices! Save the drippings, and use them in whatever dish the meatballs will end up in.

I LIKE TO MAKE
A BATCH OF
MEATBALLS,
KEEP 'EM IN
THE COOLER,
AND USE 'EM
IN A FEW
DIFFERENT
WAYS: ON
TOP OF PASTA
OR RICE, IN
A BAGUETTE
AS A SANDWICH,
OR CHOPPED
AND DROPPED
INTO OMELETTES.

The spicing can go a few different ways. Here are some options:

- Chile powder, chipotle, cumin, cilantro
- Fennel, sage, thyme
- Orange zest, dill, red onion
- Ras el hanout
- Smoked paprika & smoked salt

