

KURTZ ORCHARDS

well flavoured

Onion Roasted Lamb Meatballs

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flavoured with Kurtz Onion Jelly

Ingredients

3 slices bread, crusts removed, torn into small pieces
1/4 cup (60 mL) beef broth
1 1/2 pounds (550 g) ground lamb
1 egg, lightly beaten
2 tablespoons (30 mL) **Kurtz Onion Jelly**
2 large cloves garlic, minced
salt and freshly ground black pepper
1 tablespoon (15 mL) canola oil plus more for brushing

Method

Preheat the oven to 400F (200C). In a bowl, add the torn bread and broth. Stir until bread is moistened. Add the ground lamb, egg, Kurtz Onion Jelly, garlic, salt and pepper. Form the mixture into balls. Brush with oil and set 2 inches apart on a rimmed nonstick baking sheet. Roast for 15 minutes. Enjoy warm. Serves 6.

The Kurtz family focus on offering uniquely made farm to table food solutions and introduce customers to an abundance of rich, authentic country flavours from the ground up: jam, jelly, spreads, butters, sauces, dips and dressings of guaranteed origin and quality.

Visit the website for more recipes.

www.kurtzorchards.com

Kurtz Orchards Farm and Gourmet Marketplace

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Niagara-on-the-Lake, ON, CANADA, L0S 1J0, 905-468-2937

Kurtz Culinary Food Shops

- 38-40 Queen St, P O Box 457, Niagara-on-the-Lake, ON, CANADA, L0S 1J0 905-468-3815
- Bayview Village, 2901 Bayview Ave, Toronto, ON, CANADA, M2K 1E6, 416-250-1811
- South-east corner of Ocean Ave and San Carlos, Carmel-by-the-Sea, CA, USA 93921, 831-625-5267