

OUZO KEFTEDES (OUZO MEATBALLS)

Serving 8

INGREDIENTS:

800 g minced beef
2 big white onions
2 cloves garlic
2 medium eggs
4-5 slices of bread
1 tablespoon salt
black pepper (to taste)
½ teaspoon cumin
½ cup chopped fresh dill
100 ml ouzo
olive oil for frying
all purpose flour for frying

PREPARATIONS:

1. *In a large bowl moisten the bread pieces with some lukewarm water until slightly moist, squeeze to remove any excess water, add the ouzo and set aside.*
2. *Finely chop the onion, the garlic and dill and add them to the bread mixture.*
3. *Add the minced beef along with the eggs, cumin, salt, and pepper. Mix with your hands until thoroughly blended. Cover the bowl with plastic wrap and place into the fridge for approximately 30-40 min (the longer they are left the better) to allow aromas and seasoning to blend well together.*
4. *After 40 min we are ready to roll and fry!*
5. *Take approximately one tablespoon of the mixture and roll into small balls.*
6. *Place the flour in a shallow pan and coat the meatballs with flour. Shake off any excess flour, and place the meatballs onto a plate or baking sheet, pressing to flatten slightly.*
7. *Heat olive oil in a large pan over medium heat. Add the meatballs, 8 or 10 at a time, and fry until nicely browned on the outside and no longer pink in the centre, about 10 minutes.*
8. *Repeat with remaining meatballs.*
9. *Best served in lukewarm temperature with tzatziki, a nice green salad and of course lots of ouzo. The spicier you make them (more salt, pepper, cumin and dill) the more ouzo you will drink.*