



RECIPE: LAMB MEATBALL SANDWICHES *with* FENNEL SLAW

PAIR WITH: THE PROPHETESS

INGREDIENTS:

For the lamb meatballs:

1 lb ground lamb
1 egg
½ Cup panko breadcrumbs
1 garlic clove, minced
1 small onion, finely diced
2 Tbsp. fresh parsley, finely chopped
1 lemon, zested (juice will be used in the slaw)
1 tsp. dried oregano
¾ tsp. ground cumin
½ tsp. smoked paprika
½ tsp. ground coriander
½ tsp. kosher salt
¼ tsp. freshly ground black pepper
3 Tbsp. vegetable oil

For the slaw and the sandwiches:

2 medium fennel bulbs, thinly sliced
3 Tbsp. olive oil
1 tsp verjus
Kosher salt
Freshly ground black pepper
1 cup vegetable oil
4 large shallots, thinly sliced
4 Sausage Buns
½ cup crumbled feta cheese

INSTRUCTIONS:

1. Make the meatballs: Combine all of the meatball ingredients—except the oil—in a large bowl and mix gently with your hands until just combined. Roll the mixture into golf ball-sized meatballs.
2. In a large skillet, heat the oil over medium-high until it shimmers. Add the meatballs and cook, turning a few times, until browned and cooked through, about 8 minutes. Transfer to a paper towel-lined plate and let cool.
3. While the meatballs cool, make the slaw: Cut the fronds off the fennel bulbs and set aside. Thinly slice the fennel bulbs (or shave on a mandoline), then toss with the reserved fronds, olive oil, vinegar, and a pinch of salt and pepper (to taste).
4. Make the crispy shallots: Have a paper towel-lined plate ready. Put the vegetable oil with the shallots in a small saucepan. Turn the heat to medium and cook, stirring now and again, until they begin to turn a deep amber-brown (this should take 10 to 15 minutes). Transfer the shallots to the prepared plate, dab gently to remove some of the excess oil, and sprinkle with salt.
5. Assemble the sandwiches: Toast the Buns under the broiler in the oven until crisped and golden. Then pile a few meatballs into each bun and evenly divide the fennel slaw, crumbled feta, and crispy shallots over each. Serve warm and enjoy.