

MOROCCAN MEATBALLS

(Serves 4)



- 1 lb ground chuck
- 2 t cumin
- 1 T paprika
- 1/2 t cayenne
- 1/2 t pepper
- 1/2 t cinnamon
- 1/4 t ginger
- 4 T parsley
- 3 T cilantro
- 1 t salt
- 1 small onion, grated

Mix with hands, form into one inch balls. Brown in 2 T olive oil and set aside.

Tomato Sauce

- 2 cups canned Roma tomatoes
- 2 T olive oil
- 2 onions, chopped and sauted in oil
- Put in blender
- Add: 4 cloves, garlic, minced
- 2 t cumin
- 1/2 t pepper
- 1/2 cup parsley, mint or cilantro

Cook gently 15 minutes