

Chef from the Hood Recipes

**Chef:**

Randy Lewis

Restaurant:

seven-0-seven, Town & Country Center, Santa Rosa, California

Recipe:

CK Lamb Meatballs with roasted peppers & farm fresh egg!

CK Lamb Meatballs with roasted peppers & farm fresh egg!

Chef Randy Lewis adds fire-roasted peppers, olive oil, butter, spices and finally eggs to a personal sized cast iron pan of meatballs. Then the hot, aromatic pan is brought to the table, to the oohs and ahhs of all! Recipe serves 3.

2 ounces bread, crust removed & diced
1 cup lamb stock (or water)
1 local egg
8 ounces ground lamb
1/2 of a yellow onion, minced
1/2 teaspoon ground cinnamon
1 Tablespoon EACH of fresh, rough chopped:
flat leaf parsley AND cilantro
1 teaspoon of fresh, rough chopped mint
pinch of Kosher salt

For cooking and presentation:

2 Tablespoons olive oil
1/2 teaspoon unsalted butter
2 fire-roasted & julienned red bell peppers
1/2 cup lamb stock (or low-sodium chicken broth)
1 teaspoon Ras el hanout* (Morrocan spice mix)
3 eggs
1 Tablespoon rough chopped cilantro

Soak bread in 1 cup of lamb stock for 15 minutes. Squeeze liquid out of bread. Place bread in a bowl with lamb, 1 egg, onion, cinnamon, parsley, cilantro, mint & salt. Mix well. Shape into (golf ball sized) balls; about 15 balls total. Heat olive oil with butter in a sauté pan. Sear meatballs until evenly browned. Add peppers, lamb (or chicken) stock and Ras el hanout. Bring to a boil, cooking for a few minutes to reduce liquid. Make room for the eggs in the pan and crack them into spaces between the meatballs. Lower heat, cover pan, and cook about 3 minutes or until the eggs are just set. Sprinkle with remaining cilantro and serve in the pan.

* Moroccan Spice Mix or Ras el hanout:

This combination of spices is available in jars at Fiesta & Pacific Markets. At Seven-0-Seven, Chef Randy Lewis makes his own. Here's how:

2 Tablespoons fennel seed
6 Tablespoons black pepper
1 Tablespoon allspice
2 whole nutmeg
60 threads saffron
4 & 1/2 teaspoons mace
3 sticks cinnamon (each 3 inches long);
1 teaspoon cardamom
4 Tablespoons Kosher salt
1 Tablespoon tumeric
8 whole cloves
4 Tablespoons sugar
2 Tablespoons dried mint.