

# Kosher Deli Recipes

## Fig Stuffed Moroccan Meatballs



Fig Stuffed Moroccan Meatballs can be served as an appetizer or main course. The blend of flavorful spices and the addition of fresh figs make this dish both exotic and memorable, a little more enticing than the usual weeknight fare.

**Ingredients for 4-5 dozen meatballs (about 1" each):**

- 1 lb. lean ground beef
- 1 cup fresh figs, finely chopped
- 1/2 cup onion, finely chopped
- 1/3 cup bread crumbs (not toasted)
- 2 tsp. minced garlic
- 2 tsp. ground coriander
- 2 tsp. ground cumin
- 1/2 teaspoon salt
- 1 cup ketchup
- 1/4 cup red wine
- 1/4 cup water
- 1/4 tsp. cinnamon
- 1/4 tsp. cayenne powder

Heat oven to 400°F. In large bowl, combine beef, figs, onion, bread crumbs, 1 teaspoon each of garlic, coriander and cumin and the 1/2 teaspoon salt. Mix well to blend. Form into meatballs about 1 inch in diameter and place in single layer on greased baking pan. Bake, shaking pan once or twice, until meatballs are browned and cooked through, 10 to 12 minutes.

Meanwhile, in large saucepan, combine ketchup, remaining 1 teaspoon each of garlic, coriander, and cumin; add wine, water, cinnamon, and cayenne. Cook over medium heat until heated through, 2 to 3 minutes. Gently stir in cooked meatballs and serve.

Source: <http://www.valleyfig.com/>

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