

Granny's meatballs



1h 30' min



6 portions



Difficulty: 1



method

- ❖ In a bowl, add all of the ingredients and knead softly together with your hands.
- ❖ The mixture should be slightly moist and slushy so that the meatballs turn out soft and light when fried. Refrigerate for at least 1 hour.
- ❖ Mold the mixture into small meatballs, occasionally wetting your fingers.
- ❖ Add quite a large amount of oil (over 3 cm in depth) in a deep frying pan or use a deep fryer. The oil is ready when it reaches 180* C (350* F).
- ❖ Generously dredge the meatballs in flour and place in hot oil for 5-6 minutes.
- ❖ Fry the meatballs in batches. Do not crowd them in the pan or the temperature of the oil will fall and they will soak up too much oil.
- ❖ When golden brown, remove from pan and transfer to a serving platter lined with paper towels.
- ❖ Alternatively, the meatballs can be baked in the oven for 1 hour at 190 * C (380*F). In this case, skip the flouring part.



ingredients

- 500 gr ground beef, lean
- 300 gr ground pork
- 1 big onion and 2 garlic cloves, both grated and slightly simmered in a small saucepan with 10 ml water for 5 minutes
- 1 small potato puréed in the blender
- 5 stale slices bread soaked in water and squeezed to release moisture
- 20 g ouzo (preferably) or beer
- 4 tablespoons mint & 2 tablespoons parsley, fresh, finely chopped
- 4 tablespoons olive oil
- 1 tablespoon vinegar
- 2 teaspoon salt
- 1 teaspoon pepper
- 2 teaspoon oregano
- For frying:
all-purpose flour, frying oil