**Soutzoukakia**

**Tip:** Traditionally served with rice

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| Ingredients for **meatballs**:   * 2 lbs. ground **beef** * 4 cloves **garlic**, minced (more if you like garlic) * 2 **eggs** * 3 tsp **cumin** * ¼ cup **olive oil** * **Salt** * **Black pepper** | Ingredients for **tomato sauce**:   * **Olive oil** * 1 **onion**, grated or food processed, but not liquefied * 2 cloves **garlic**, minced * ½ cup **red wine** * 2 cups canned **tomato sauce** * Optional: 1 TBSP **tomato paste** * 1 tsp **sugar** (or cinnamon) * 1 tsp **cumin** * **Salt** * 1 tsp **chili pepper** * **Black pepper** * Optional: 1 **bay leaf** per pan |
| Direx:  Meatballs:   * Knead all **meatball ingredients** (as listed at left) together. * Optional: Cover and leave in fridge for 1 hour. The benefit of refrigerating is that forming the meatballs will require less effort. * Preheat oven to 350˚. * Lightly grease a rectangular bake pan with **olive oil**. * Roll and shape mixture into oblong meatballs and place in pan. Take care the meatballs don’t touch one another. * Bake for 20 minutes or until you observe that the bottoms of the meatballs are a different color from the tops.   Tomato Sauce:   * Sauté **onion** in **olive oil**. * Add **garlic**, sautéing together for 3-4 minutes, until onions are tender. * Add **wine** * Add remaining ingredients and bring to a boil. * Remove from flame after sauce has begun to thicken. * Pour over the tops of. | |