**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
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| 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.
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