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## ***Lamb Meatballs***

- 1 Pound ground lamb
- 1/4 Cup finely chopped scallions
- 1/2 Tsp ground cinnamon
- 1 Tsp ground cumin
- 1 Tsp ground allspice
- 1 Tsp salt
- 3 Tbsp semolina
- 1 Egg
- Vegetable oil, for frying

Put the lamb into a bowl and add the scallions. Sprinkle over the spices, salt, and semolina, and then beat the egg adding to the bowl. Work everything together thoroughly with your hands, and then cover with plastic wrap and leave in the refrigerator for half an hour.

Line a baking sheet with plastic wrap and scoop out a scant teaspoon of the mixture. Roll in your hands to form the meatball and place on the lined baking sheet. Have a bowl of cold water beside you to dampen your hands with; this helps them not get too sticky for rolling the meatballs.

When you are ready to cook them, heat about 1/2-inch of oil in a frying pan. Line another baking sheet with kitchen towel, and when the oil is hot, fry the meatballs in batches without overcrowding the pan. Cook them for about a minute a side, or until golden brown all over.

Makes 78 Meatballs

