



S T O R E

Middle Eastern Bison Meatballs with Cilantro-Yogurt Sauce

CILANTRO-YOGURT SAUCE

- 1 teaspoon fennel seeds
- 1 teaspoon cumin seeds
- 1/2 teaspoon coriander seeds
- 1 1/2 cups fresh cilantro, chopped
- 1/2 cup whole-milk Greek-style yogurt
- 3 green onions, chopped
- 2 tablespoons fresh mint, chopped
- 1 tablespoon fresh lemon juice
- 1 tablespoon olive oil
- 1 tablespoon fresh sage, chopped
- 1 teaspoon sugar

MEATBALLS

- 3 tablespoons olive oil, divided
- 1 cup onion, finely chopped
- 6 garlic cloves, minced
- 1/2 cup fresh breadcrumbs
- 1 tablespoon whole milk
- 2 tablespoons jalapeño chile (about 1 large), seeded, minced
- 2 tablespoons whole-milk Greek-style yogurt
- 1 1/4 pounds ground bison
- 1 large egg, beaten to blend
- 1/4 cup fresh cilantro, chopped
- 1 teaspoon fresh sage, chopped
- 1 teaspoon coarse kosher salt
- 1/2 teaspoon black pepper, freshly ground
- 1/4 teaspoon allspice, ground

Yields 4 to 6 servings.

Cilantro-Yogurt Sauce

Toast all seeds in small skillet over medium heat until aromatic and slightly darker in color, stirring often, about 2 minutes. Cool. Finely grind seeds in spice mill or coffee grinder. Place cilantro and all remaining ingredients in blender. Add 1 teaspoon ground seeds and process until smooth sauce forms, scraping down sides frequently. Season to taste with salt and pepper.

Cover sauce and chill. Reserve remaining ground seeds for meatballs. *(Can be made 1 day ahead. Keep refrigerated.)* Store remaining ground seeds in airtight container at room temperature.

Meatballs

Heat 1 tablespoon oil in heavy small skillet over medium heat. Add onion and garlic and sauté until soft, stirring frequently, about 7 minutes (do not brown). Cool. Toss breadcrumbs with milk in small bowl to moisten. Place cooled onion mixture, breadcrumb mixture, reserved ground seeds from cilantro-yogurt sauce, jalapeño, and yogurt in processor. Using on/off turns, process until coarse puree forms. Transfer mixture to medium bowl. Add bison, egg, cilantro, sage, 1 teaspoon coarse salt, pepper, and allspice. Using hands or fork, mix until just blended. Using damp hands, form bison mixture into 1 1/4-inch balls. *(Can be made 6 hours ahead. Cover and chill.)*

Preheat oven to 300°F. Heat remaining 2 tablespoons oil in heavy large nonstick skillet over medium heat. Working in 2 batches, cook meatballs until browned on all sides, about 8 minutes per batch. Transfer meatballs to rimmed baking sheet. Place in oven to keep warm up to 15 minutes.

Serve meatballs with cilantro-yogurt sauce for dipping.

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