



## Turkish Inspired Meatballs

### Serving:

This recipe makes 20-22 meatballs (golf ball sized)

### Type:

Passover, meat

### Author:

Moshe Aelyon

### Notes:

Leeks are the star of this Turkish inspired meatball recipe, as told to me (and cooked with me) by event planner, fashion icon, experience coordinator, Moshe Aelyon. Moshe has returned to his hometown in Turkey now. While he was in CT he made his mark with his joyful enthusiasm and joi de vivre in everything he did.

### Ingredients:

1 pound of ground beef  
3 bunches leeks (9 sheaths), white and pale green parts only, washed and chopped

1 cup parsley, washed and spun dry, stemmed and chopped

½ cup matzah meal

1 tsp. salt

1 tsp. ground pepper

3 eggs (2 for meat mixture and 1 for coating before frying)

1 cup matzah cake meal, lightly seasoned with salt and pepper

Canola oil or other “high temperature friendly” oil

Lemon wedges for serving

## Directions:

Cut off the root end and the very dark green, tough parts of each leek.

Slit each leek vertically and rinse thoroughly, separating layers as you go. Pat dry with a towel and slice them across the sheath into fine pieces.

Place the leek slices into a pot with a tight fitting lid. Cover the leeks with water and steam them, lid on, for 15 minutes. When they are tender, drain the water and cool.

When cool, squeeze the leeks of remaining water with your hands.

In a large bowl, combine the steamed leeks with ground beef, chopped parsley, matzah meal, 2 eggs, salt and pepper.

Dampen hands with water and form 20-22 golf ball sized balls.

Roll each ball in matzah cake meal.

Crack remaining egg into a shallow dish and beat. Dip each meatball into beaten egg.

Pre-heat oil in a large saute pan over medium heat.

Fry coated meatballs until golden brown and cooked. Turn each meatball only once.

Remove from the pan and place on a paper towel lined plate.

Serve with a spritz of fresh lemon juice and more lemon wedges.

### Tips:

Meatballs may be cooked 2 days in advance or cooked and frozen for 2 weeks. Reheat gently in the oven at 300 degrees until warmed through.