

Greek Meat Balls (Keftedakia)

Serves: 18 pcs

Ingredients:

- 1 small onions, finely chopped
- 1 tablespoon margarine
- ½ pound ground beef, chopped up
- ¼ cup dry bread crumbs
- ¼ cup milk
- ½ teaspoon salt
- 1/8 teaspoon black pepper
- 1½ teaspoons chopped parsley
- 1 egg, slightly beaten
- 2 tablespoons olive oil for frying
- 2 tablespoons red cooking wine



Directions:

Sauté the onions in the margarine in a small skillet until they are soft. Place cooked onions in a small bowl and set aside.

Put the chopped up meat, breadcrumbs, milk, salt, pepper, parsley, and egg and the cooked onions in a large bowl and mix together.

Shape mixture into balls, 1 inch in diameter.

In a large frying pan sauté the meat balls in oil, turning to brown all sides.

Pour the wine over the meat balls and heat for a few minutes. Serve hot. Serve on plate with other hors d'oeuvres.