



MINIATURE MEATBALLS

(Keftedakia)

Another favorite among Greeks and non-Greeks alike - perfectly satisfying finger food that's easy to make and even easier to savor.

2 1-inch slices stale country bread, crusts removed
1/2 cup dry red wine
2 large onions, very finely chopped
1 pound lean ground beef, or combination beef and lamb
1-2 eggs, lightly beaten
1/2 cup finely chopped fresh mint leaves
2 teaspoons Krinos OREGANO
Salt and pepper, to taste
1/3 pound Krinos Kasserri Cheese, cut into small cubes
Flour for dredging
Krinos Extra Virgin Olive Oil for frying

Tear the bread into bite-size pieces, place in a bowl, and drizzle with wine. Let soak until all liquid is absorbed.

In a large mixing bowl, combine the bread, onions, ground meat, one egg, mint, oregano, salt and pepper. Knead thoroughly until all ingredients are combined. If the mixture seems dry, add the other egg.

Take one tablespoon of the meat mixture at a time, shape into a small ball, and make an indentation in the center with your finger. Stuff each meatball with a little of the cubed cheese, and pat together to close completely.

Dredge the meatballs lightly in flour. Heat 2 inches of olive oil in a large skillet and fry the meatballs, turning, until golden brown on all sides. Remove, drain on paper towels and serve either hot or at room temperature.

Yield: 6-8 servings