



Elisabeth's Tunisian Meatballs

NIBBLEDISH CONTRIBUTOR

Ingredients

(makes approximately 10 meatballs)

- 1lb lean ground beef
- 1 white onion
- 2 slices white bread
- 3 egg
- breadcrumbs (as needed)
- 1 potato, thinly sliced
- 1 zucchini, thinly sliced
- 1 tsp salt
- 1/2 tsp pepper
- 2 pinches of turmeric
- ~1 cup flour
- 4 tbsp vegetable oil (depends on size of pan, make sure it is coated well)

Instructions

- mince onion in a food processor
 - soak the bread in water (1-2 minutes)
 - combine all ingredients except for potatoe and zucchini into a mixing bowl
 - add breadcrumbs as required to bowl to thicken mixture
 - form meatballs (about 1" x 1" x 2")
 - press thin slices of potato and zucchini into meatballs
 - roll meatball in flour, then in remaining eggs
 - fry until golden brown over med-high heat w/ vegetable oil in pan
 - take a pot, add the meatballs, and fill pot with water until meatballs are halfway
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covered

- cover and seal well, let it simmer on low for 5 hours