



## MEDITERRANEAN KOFTKA WITH TZATZIKI SAUCE

PAIRED WITH 2016 ÉLE'RIVAGE SLIDE MOUNTAIN | YIELDS 16-20 PIECES

### KOFTKA INGREDIENTS

- 4-6 cloves Garlic, minced
- 8 ounces Ground Beef, finely ground
- 8 ounces Ground Lamb, finely ground
- 3 tablespoons Chopped Fresh Parsley
- 3 tablespoons Chopped Fresh Mint
- 1 teaspoon Ground Cumin
- 1/2 tablespoon Ground Cinnamon
- 1/2 teaspoon Ground Allspice
- 1/4 teaspoon Ground Ginger
- 1/4 teaspoon Ground Black Pepper
- 1 teaspoon Kosher Salt

### METHOD

1. Combine all ingredients and form 16 to 20 balls, shaped similar to an oval flat meatball.
2. Season with a sprinkle of additional salt and pepper on the outside of meatball then cook on a pre-heated grill for 3-5 minutes.
3. Serve immediately with the Tzatziki Sauce.

### TZATZIKI INGREDIENTS

- 2 Cloves Garlic, minced
- 1 Cucumber, peeled, seeded and diced small
- 2 tablespoons White Wine Vinegar
- 2 tablespoons Chopped Fresh Dill
- 1 cup Greek Yogurt
- 1 cup Sour Cream
- 1 teaspoon Salt
- 1/4 teaspoon White Pepper

### METHOD

1. Combine all ingredients and adjust seasoning with salt and pepper, if needed.
2. Serve chilled.