

## INGREDIENTS:

500g sausage meat

2 teaspoons each ground cumin  
and ground coriander

1 teaspoon each sea salt and  
dried thyme

Half a teaspoon each chilli  
powder and ground cinnamon

Oil for frying.

For the dip:

1 cucumber

1 tablespoon sea salt

1 heaped tablespoon fresh  
chopped chives

10 finely-chopped mint leaves

Finely-grated zest of half a  
lemon

8 tablespoons full-fat Greek  
yogurt

**TIME:** 30 Mins

**SERVING:** 20 people



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Combine the sausage meat, thyme, spices and salt in a large bowl and mix well with your hands - wet them first so the meat won't stick to them. Form into 20 balls and refrigerate for two hours. Meanwhile prepare the dip: peel the cucumber, halve lengthways, scoop out the seeds with a teaspoon and grate. Place in a sieve, sprinkle with the salt and leave to drain for an hour. Rinse thoroughly under cold running water then wrap in several layers of kitchen paper and squeeze dry. Mix the yogurt, herbs and lemon zest in a bowl, fold in the cucumber and leave to stand for an hour for the flavours to develop. Fry the meatballs a few at a time in the oil until well browned all over, drain on kitchen paper, spear with cocktail sticks and while still warm serve with the dip.

*Enjoy! Malcolm & Julie Pyne*

## YOUR NOTES: