

Albondigas "Sant Climent"

(Lamb Meatballs in Brandy Sauce)

2 lb. ground lamb
2 eggs
4 cloves garlic, crushed to a pulp
4 T chopped parsley
2 T coarsely ground black peppercorns
1 C plain, fresh bread crumbs
4T dry red wine
2-3 T olive oil
1 med.-lg. onion, chopped
¼ C brandy, Spanish, or Cognac
3-4 T plain tomato sauce
1 C lamb or beef broth

In a small bowl, soak the bread crumbs in the red wine. In a larger bowl, combine the lamb, the eggs, the crushed garlic, the parsley, pepper, and salt to taste. When the wine has been absorbed by the bread crumbs, add these too to the larger bowl. Mix very well and form into 25 meatballs of a size suitable for dinner, or of a smaller size to be eaten as an appetizer.

Heat the olive oil in a large skillet and brown the meatballs well on all sides. When browned, turn down the heat a bit, and spoon off the extra fat in the skillet. Add the chopped onion and cook with the meatballs for a few minutes, until the onion is softened and translucent. Add all of the brandy at once, and allow it to flame and then go out. Stir in the tomato sauce and broth, and bring to a low simmer. Cover and cook slowly for 45 minutes. Adjust for salt and serve at once.

Source: Penelope Casas, *The Foods and Wines of Spain*