

**BALLS**

1 lb ground meat  
 $\frac{1}{2}$  cup bread crumbs  
1 egg  
5 clove garlic  
splash of milk or half-and-half  
2 TBSP of meatball spice mix  
2 tsp kosher salt  
medium-sized onion, minced

**SPICE OPTION A:**

baharat

**SPICE OPTION B: David's**

allspice, coriander, cumin, cin-  
namon, pepper, paprika

**RICE**

olive oil or butter  
1 cup rice  
2 cup chicken broth/stock  
(optional:  $\frac{1}{4}$  cup vermicelli)

**BALLS**

Mix bread, salt, spices, milk, egg. Let sit **a few mins**.  
Mix into meat w/ garlic,  $\frac{1}{2}$  onion. Let sit in fridge **a few hour**.

**COOK**

Form **balls** w/ wet hands, sear on sides in OO in big pan.  
Remove **balls** from pan.  
Saute remaining onion for a bit.  
Add rice (and vermicelli). Cook, **med**, till rice opaque.  
Add any additional spice (maybe turmeric), toast **a few sec**.  
Add stock.  
Bring to a boil, then add salt to taste.  
Nestle **balls** in boiling rice. Cover, simmering **low**, **20min**.

Load/Empty Dishwasher, generally cleaning the spaces.

**Serve** with a veggie, and maybe some bread