

# Madras Meatballs

with Fresh Herb Yoghurt Dip



You can use beef or lamb mince for this versatile, tasty dish. See over for recipe.

# Madras Meatballs

with Fresh Herb  
Yoghurt Dip

## Ingredients

600g lean beef or lamb mince  
2 eggs, beaten  
1 onion, finely chopped  
½ cup fresh breadcrumbs  
2 Tbsp Madras curry powder  
½ cup chopped parsley  
Salt & pepper to taste  
Spring onion, capsicum & onion,  
cut into chunks  
200g plain yoghurt  
¼ cup chopped mint  
A little sugar to taste

## Method

In a bowl, combine the mince, eggs, onion, breadcrumbs, curry powder, half the parsley, salt and pepper. With wet hands, shape into 3cm meatballs.

Thread onto cocktail bamboo skewers, alternating with pieces of spring onion, capsicum and onion. Cover and chill until ready to BBQ or grill.

Mix the yoghurt, mint, remaining parsley and a little sugar to make a dip. Cover and chill until ready to serve. BBQ or grill the meatballs until cooked thoroughly, about 8-10 minutes. Serve with the herb yoghurt dip and your favourite salad.  
Serves 8.

*Recipe courtesy of MLA*



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