

Less than 1 hour

Serves 4

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Ingredients:

- Glug olive oil
- 1 onion, chopped
- 2 cloves garlic, chopped
- 200g beef kidney
- 150g ox liver
- 2 packets (200g each) streaky bacon
- 1 tsp (5ml) ground allspice
- 1 tsp (5ml) ground coriander
- ¼ cup fresh chopped herbs (like parsley, coriander and thyme)
- Dash lemon juice
- Dash Worcestershire sauce
- ⅔ cup (200ml) breadcrumbs
- Salt and milled pepper
- Buttery peas, for serving
- Potato mash , for serving
- Gravy, for serving

Method:

1. Preheat oven to 180°C.
2. Heat oil in a pan and fry onion for 6-8 minutes or until golden, then add garlic and fry for another minute.
3. Set aside.
4. Finely chop kidneys, liver and 5 rashers bacon. (You could use a food processor and give short, sharp pulses to chop, take care not to overblitz).
5. Combine meat with onion mixture, spices, herbs, lemon juice, Worcestershire sauce and breadcrumbs. Season well.

6. Shape into 12 balls.
7. Wrap balls in remaining bacon and place on a roasting tray.
8. Drizzle with a little oil and bake for 25-30 minutes or until bacon is crispy and meatballs are firm.
9. Serve meatballs with buttery peas, mash and gravy, if you like.