

## Meat balls with herbs

### Albondigas con yerba buena

6 servings

500 g lean minced steak  
250 g minced lean pork  
1 cup cooked rice  
1 large onion, finely chopped  
1 clove garlic, crushed  
1 tablespoon chopped fresh mint or 1 teaspoon dried mint  
½ teaspoon dried sage  
1 teaspoon salt  
Freshly ground black pepper  
1 egg  
3 hard boiled eggs, cut into small pieces  
1 tablespoon oil  
1 medium sized onion, finely chopped  
2 cups tomato sauce  
½ teaspoon ground coriander  
½ teaspoon salt  
Freshly ground black pepper  
1 cup water

Place all the ingredients for the meatballs except the hard boiled eggs in a bowl and combine thoroughly. Shape the mixture into small balls, placing pieces of hard boiled egg in the centre of each ball. Heat the oil in a casserole and saute the onion until lightly browned. Add the tomato sauce, coriander, salt, pepper and water and bring to a simmer. Add the meatballs, cover and simmer 45 minutes. Serve from the casserole.

From: Mexican Cooking: Including Latin American & Caribbean Recipes by Susan Bensusan. Published by Bay Books Sydney, 1978.