

## Spiced Lamb Meatballs

ACTIVE 50 MINUTES TOTAL 50 MINUTES

**MAKES ABOUT 30** Jim Lahey keeps these moist by adding grated boiled potato.

- ½ tsp. caraway seeds
- ½ tsp. coriander seeds
- ½ tsp. cumin seeds
- 1 whole 2" dried chipotle chile or 2 tsp. ground chipotle chiles
- 1 small (2½"-3"-diameter) potato, peeled
- 1 lb. ground lamb
- 1 Tbsp. (heaping) minced scallion (white part only)
- 1½ tsp. finely grated Pecorino
- 1 tsp. kosher salt
- ½ tsp. finely grated peeled ginger
- 2 Tbsp. extra-virgin olive oil

**INGREDIENT INFO:** Chipotle chiles (dried, smoked jalapeños) are available at specialty foods stores and Latin markets.

**SPECIAL EQUIPMENT:** A spice mill

Preheat broiler. Stir first 3 ingredients in a small dry skillet over medium heat until aromatic and slightly darker in color, about 2 minutes. Let cool; transfer to spice mill.

Place chile on a baking sheet and broil, watching closely to prevent burning, just until it begins to puff up, about 1 minute. Cut chile in half; discard seeds and stem. Add chile (or ground chipotle chiles) to spice mill with toasted seeds; finely grind together.

Meanwhile, place potato in a small saucepan; add cold water to cover. Bring to a boil; reduce heat and simmer until just cooked through, about 10 minutes. Finely grate potato into a large bowl.

Add chile mixture, ground lamb, and next 4 ingredients to bowl; mix with your hands until well combined. Form mixture into tablespoon-size (1"-diameter) meatballs.

Heat oil in a large nonstick skillet over medium heat. Cook meatballs, turning occasionally, until golden all over but still pink in center, about 6 minutes (meatballs will finish cooking on pizza).

## Chocolate Chip Cookies

ACTIVE 20 MINUTES TOTAL 1 HOUR

**MAKES 20** Crunchy edges and soft centers make Lahey's cookies a classic.

- 1 cup plus 2 Tbsp. all-purpose flour
- ¾ tsp. kosher salt
- ½ tsp. baking powder

- ¾ cup (1½ sticks) unsalted butter, room temperature
- ¾ cup (packed) light brown sugar
- ¼ cup sugar
- 1 large egg, room temperature
- ½ tsp. vanilla extract
- 1 cup semisweet or bittersweet chocolate chips

Arrange racks in upper and lower thirds of oven; preheat to 425°. Line 2 baking sheets with parchment paper. Whisk flour, salt, and baking powder in a small bowl. Using an electric mixer on medium-high speed, beat butter and both sugars in a large bowl until well combined, 2–3 minutes. Add egg and vanilla; beat on medium-high speed until mixture is light and fluffy, 2–3 minutes. Add dry ingredients, reduce speed to low, and mix just to blend. Fold in chocolate chips.

Spoon heaping tablespoonfuls of dough onto prepared baking sheets, spacing 1½" apart. Bake, rotating pans halfway through, until edges are golden brown, 6–8 minutes. Transfer to wire racks and let cool. **DO AHEAD:** Can be made 1 day ahead. Store airtight at room temperature, or freeze cookies for up to 2 months.

Jim Lahey's My Pizza hits stores this month.

## END RIGHT

FINISH WITH A SIMPLE SWEET, LIKE THESE KILLER CHOCOLATE CHIP COOKIES.

TO SEE HOW JIM LAHEY MAKES RESTAURANT-QUALITY PIES AT HOME, GO TO [BONAPPETIT.COM/GO/PIZZA](http://BONAPPETIT.COM/GO/PIZZA)

