

Spiced Lamb Meatballs

ACTIVE 50 MINUTES TOTAL 50 MINUTES

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

- $\frac{1}{2}$ tsp. caraway seeds
- $\frac{1}{2}$ tsp. coriander seeds
- $\frac{1}{2}$ 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)
- $\frac{1}{2}$ tsp. finely grated Pecorino
- 1 tsp. kosher salt
- $\frac{1}{2}$ 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
- $\frac{3}{4}$ tsp. kosher salt
- $\frac{1}{2}$ tsp. baking powder

- $\frac{3}{4}$ cup (1½ sticks) unsalted butter,
room temperature
- $\frac{3}{4}$ cup (packed) light brown sugar
- $\frac{1}{4}$ cup sugar
- 1 large egg, room temperature
- $\frac{1}{2}$ 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.

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