Lamb Meatballs

4 lbs lamb shoulder, large dice, chilled
3 cups seasoned, overcooked farro, chilled
1½ lbs red onion, sliced, seasoned and grilled, chilled
6 oz olive oil roasted garlic, chilled
4 eggs, lightly beaten
zest of 2 lemons
.37 oz oregano sprigs (3), leaves picked and stems discarded
2 tsp salt

- 1. Toss all ingredients in large bowl and return to cooler.
- 2. Grind together and mix to evenly distribute ingredients. Return to cooler.
- 3. Form into 1 inch balls and arrange on a rack in a sheet pan. Chill.
- 4. Bake 8 minutes.