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by Chrissie

Mini savoury Christmas Puds



Ingredients

1tsp dill, finely chopped
4 1/2 tbsp thick Greek yoghurt
1 tbsp oil
300g small meatballs, at least 16
40g cranberry sauce
32 dried cranberry

Preparation

- 1 Finely chop half the dill and mix with the Greek yoghurt. Set aside.
- 2 Heat the oil in a large frying pan and fry the meatballs for 5 minutes until browned all over, swirling the pan often over a medium-high heat. Pour off the fat and discard.
- 3 Reduce heat, add the cranberry sauce to the pan and cook for 1 minute until meatballs are glazed and sticky. transfer to a plate to cool, or chill if making ahead.
- 4 Brush with a little more cranberry sauce. Top each meatball with about 1/2 tsp of the yoghurt mixture, a little dill frond and two dried cranberries.
- 5 Make dill and yoghurt mixture, then prepare meatballs to the end of step 3 up to a day ahead. Store in separate, covered containers in the fridge. Finish recipe up to 3hr ahead. Chill again, then remove from fridge 30 minutes before serving.

Cooks Note

Buy pre-cooked Swedish meatballs to save time, or use mini falafels in place of the meatballs.

Prep time: 15 min.

Cooking time: 5 min.

Makes: 16

Inspired by Good Housekeeping Recipes