

# Mary's Little Lambs

Yield: 48 filled filo cups; Level: Easy

## Ingredients

- 6 sheets filo dough, each trimmed to 12 by 16 inches and cut into 48 two-inch squares (stack the sheets and cut them all at once)
- 2 tablespoons butter, melted
- 1 tablespoon vegetable oil
- 1 cup chopped onions
- 2 tablespoons minced garlic
- 1/2 teaspoon kosher salt
- 1/4 teaspoon pepper
- 8 ounces lean ground lamb
- 1/2 cup black currants
- 1 1/4 teaspoons ground cumin
- 3/4 teaspoon ground ginger
- 3/4 teaspoon cinnamon
- 1/4 teaspoon allspice
- 1/4 cup julienned fresh mint
- 1/4 cup crumbled feta

## Directions

Preheat the oven to 350 degrees F. Mold 3 filo squares into the bottom of a miniature (1-inch) muffin tin. Place 3 more filo squares at a 45 degree angle on top and press gently into the muffin cups. Brush lightly with melted butter. Cook until lightly golden brown, 4 to 6 minutes. Let cool. Place on a baking sheet and cover tightly with plastic wrap until ready to use.

Heat the oil in a medium nonstick skillet over medium heat. Add the onions and garlic. Season with 1/4 teaspoon of the kosher salt and 1/8 teaspoon of the pepper. Cook until the onions are tender, 5 to 7 minutes. Add the lamb, black currants, cumin, ginger, cinnamon, allspice, remaining 1/4 teaspoon kosher salt, and remaining 1/8 teaspoon pepper. Cook until the lamb is cooked through, about 5 minutes. Stir in the mint.

To Assemble: Place 1 heaping teaspoon of the lamb mixture in each filo cup. Top with a heaping 1/4 teaspoon feta. Serve while filling is warm.

Do Ahead Tips: The filo cups can be prepared up to 5 days in advance and stored in an airtight container. The filling can be prepared up to 2 days in advance and refrigerated. (Do not add the mint until assembly.) The cups can be filled up to 1 hour in advance and warmed in a 300 degree F. oven for 5 minutes.