**Sour meatballs**

1 kg minced meat

2 onions

¼ cup rice

½ cup olive oil

2 teaspoons salt

2 teaspoons blackpepper

1 bunch of dill

¼ cup flour

2 eggyolks

1 lemon

Knead meat, fine grated onions, rice, salt, pepper and chopped dill. Sprinkle flour over a flat pan. Pick nut size pieces from kneaded mixture, roll in your palm and place over flour sprinkled tray.

Fill half of a deep pan with boiling water and olive oil. Place over medium heat. When it starts boiling add flour coated meatballs. Add more boiling water if needed to cover meatballs and cook for half an hour. Remove from heat.

Stir two eggyolks with lemon juice, add meat broth gradually stirring all the time, and pour mixture over meatballs.