



Posted on 17 September 2012
by ewfood

Cevapi

Ingredients

1lb. beef mince

1lb. lamb mince

1lb. pork mince

1 onion, very finely chopped or grated

4 cloves garlic, crushed

1 tsp. paprika

½ tsp. chilli paprika or a few drops of tabasco sauce

1 egg

Salt and pepper to taste

Servings

4

Person

Preparation Time

20

min

Preparation

- 1 Mix the meat together in a bowl. If you are not keen on all three meats then eliminate one kind. Mix the meat using your hands
- 2 Add the rest of the ingredients and mix it well with your hands so that it is fully incorporated
- 3 Make little sausage shapes with the meat. These are your cevapi
- 4 You can fry them or grill them and serve them with raw onion and French fries.

Cooks Note

Preparation time: 20 minutes; Cooking time: 5 minutes; Serves 4
