



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Meatballs with Soujouk and Tomato Paste

Sucuklu Salçalı Köfte



Meatballs with Soujouk and Tomato Paste (Sucuklu Sa

1.10 pounds ground meat, low fatty
1/2 circle of soujouk
1 banana pepper
1 medium onion
1 egg
1 tsp salt

For the Sauce:
3 medium tomatoes
1 cup water
1 tbsp tomato paste
2 sugar cubes
2 tbsp vegetable oil
1/2 tsp salt

- # Slice the soujouk very finely. Add grated onion, ground meat, salt, egg and finely sliced banana pepper on it.
- # Knead the mixture until it smoothens. Then place it onto the lowest layer of the fridge and refrigerate it for half an hour.
- # At the end of the refrigerating time, make meatballs from that mixture and place these meatballs onto the greased baking tray.
- # Place the tray into the oven, which is preheated to 394 F. Cook the meatballs, until they turn into red.
- # Meanwhile, prepare the sauce of the meatballs. Grate the tomatoes and put the it into a small pot. Add 1 cup water, tomato paste, sugar cubes, vegetable oil and salt on it.
- # Place the pot of the sauce over medium heat. When the mixture reaches to the boiling temperature, turn the heat to low. Cook the mixture for 5 more minutes. Then remove the pot from the stove.
- # Place the cooked meatballs onto a service plate and pour the hot sauce all over the meatballs.

Note: Because of the spices in the soujouk, there is no need to add any spices into the mixture.