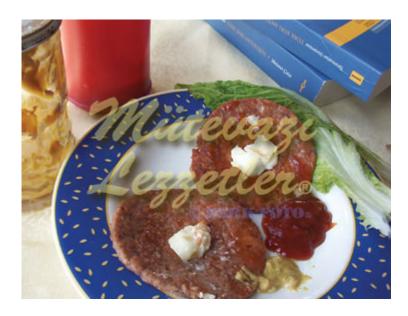


Eat and drink, but waste not by excess (Al-A'raf 31) Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Hamburger Hamburger Köftesi



- 1.10 pounds ground meat 1 medium onion
- 3 tbsp crumbs
- 1 tsp cumin
- 1/2 tsp meatballs spice
- 1/2 tsp black pepper
- 1 tsp salt

- # Grate the onion, and add the ground meat, crumbs, salt, black pepper, meatballs spice and cumin into it.
- # Knead this mixture for 10 minutes.
- # After resting the mixture for about 15-20 minutes, pick half lemon sized pieces from the mixture and roll them, flat them between your palms to saucer size.
- # Grill them.
- # Place it between the buns, add ketchup, pickle and Russian salad, and serve.

Note: You can find to the recipe of bun in "pastries recipes".