



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

Hasan Pasha Meatballs

Hasanpaşa Köftesi



1.10 pounds ground meat, meatballs type
1 medium onion
1 egg
1 tsp salt
5 -6 stems of parsley
1 tsp black pepper
5 tbsp rusk flour

Four Upper Side:
2 medium potatoes
1/2 cup milk
1 tbsp vegetable oil
1/2 tsp salt
1/2 tsp black pepper
1 tbsp tomato paste

- # Grate the onion into the mixing bowl. Put the onion juice aside to use later for a different meal.
- # Add rusk flour, egg, salt and black pepper onto the grated onion and knead this mixture for about 8-10 minutes.
- # Finally, add finely sliced parsley into the mixture. Knead the mixture again, until the parsley pieces lay in the mixture homogeneously.
- # Refrigerate the prepared mixture for 1 hour at least.
- # Grease the baking tray. Pick egg sized pieces from the mixture. Firstly, roll them between your palms, then shape them as patties.
- # Place the meatballs onto the greased baking tray. Place the tray into the oven which is 428 F. Cook them without drying, until their raw view disappear.
- # Meanwhile, prepare the puree. Mash the boiled hot potatoes with milk. Add vegetable oil, salt and black pepper in it, and mix it well.
- # Place this puree onto the meatballs by a spoon, which is removed from the oven. Pour the mixture of tomato paste and 1/2 cup of water, over the puree on the meatballs.
- # Place the meatballs into the 428 F oven again. Cook them for about 15 minutes.
- # Serve it hot.

Note: If there is not rusk flour, 2 slices of stale bread may be used also.