



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

Sultan's Meatballs

Sultan Köftesi



1.10 pounds ground meat
1 medium onion
4 slices of stale bread
1 cup grated kasar cheese
1 egg
1 tsp black pepper
1 tsp salt

For Upper Side:
6 slices of kasar cheese

- # Put stale bread chips, grated onion, egg and salt into the mixing bowl. Mix it, until the mixture turns into dough.
- # Add grated kasar, black pepper and ground meat on it. Knead the mixture for about 10 minutes, until the mixture turns into homogenous.
- # Pick egg sized pieces from the mixture and shape them as patties.
- # Grill the meatballs on the greased grill. After grilling them, put smaller pieces of kasar cheese onto the meatballs.
- # Grill them for a while more, until the cheese melts. Then, serve them hot.

Note: The original name of the Sultan's Meatballs is "Granatine di mormaggio". It has transferred to Ottoman Cuisine in 17th century. It is called as "Sultan's Meatballs", because it is prepared in the palace.