



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

Pigeon Meatballs

Gvercin Bunu



1.10 pounds fatless ground meat
1 medium onion
1/3 rice
1 cup water
1 tsp salt
1/2 tsp black pepper
1 egg

For Frying:
2 cups vegetable oil

- # Add 1 cup of water onto the cleaned rice and cook it over low heat until the rice soaks the water totally. (15 minutes).
- # Put ground meat, grated onion, boiled rice, salt and black pepper into a deep bowl. Knead this mixture for about 4-5 minutes.
- # Pick pieces, which are smaller than normal, from the mixture and roll them into oval shape.
- # Pre-cook both sides of the meatballs. Let them cool down for about 10-15 minutes. (Traditionally it is steamed instead of pre-cooking.).
- # Put vegetable oil into the skillet and make it hot. Then, add the meatballs which are dipped into the whisked egg.
- # After frying both sides of the meatballs, place them over paper towel. Then, place them onto the service plate. Garnish with canned corn or another garniture while serving.

Note: Pigeon meatballs, is a mostly forgotten delicious recipe of Bursa city region.