



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

Ox Meatballs

Öküz Köftesi



1.10 pounds calf meat cubes
1 big onion
1 cup flour
1 tsp mint
1 tsp salt

For Frying:
2 cups vegetable oil

- # Dice the calf meat into pieces, each has chickpea size. Add very finely diced onion and salt on it. Knead the mixture until the onion pieces give their juice out.
- # Then add flour little by little into the mixture. Add dried mint also. Add some water in it to make it reach to the right consistency and knead it.
- # Take meatballs pieces from the meatballs' mixture which has low consistency, and fry meatballs pieces in very hot oil.
- # Serve it hot.

Note: Ox Meatballs is a special recipe of Kosedere village of Izmir city.