

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.