



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

Fall Leaves

Hazan Yaprakları



1.10 pounds ground calf meat, medium fatty
2 medium potatoes
8 garlic cloves
1/3 cup grated kasar cheese
1 tsp cumin
1/2 tsp black pepper
1/2 tsp crushed red pepper
1 tsp salt

- # Firstly, boil the potatoes. Then, peel them and grate. Crush the garlic cloves with 1/2 tsp salt.
- # Put ground meat, grated potato, kasar cheese, crushed garlic, salt, black pepper, crushed red pepper and cumin into the mixing bowl. Knead this mixture smoothly.
- # Pick pieces, which are a little bit bigger than normal, and shape them into oval meatballs. Cook them in 374 F oven.
- # Serve it hot.

Note: Because of the kasar addition into the mixture, it is not advised to fry these meatballs.