

## Meatballs with Soujouk and Tomato Paste

Sucuklu Salçalı Köfte



Meatballs with Soujouk and Tomato Paste (Sucuklu Sa

- 1.10 pounds ground meat, low fatty
- 1/2 circle of soujouk
- 1 banana pepper
- 1 medium onion
- 1 egg
- 1 tsp salt

For the Sauce: 3 medium tomatoes 1 cup water 1 tbsp tomato paste 2 sugar cubes 2 tbsp vegetable oil 1/2 tsp salt

# Slice the soujouk very finely. Add grated onion, ground meat, salt, egg and finely sliced banana pepper on it. # Knead the mixture until it smoothens. Then place it onto the lowest layer of the fridge and refrigerate it for half an hour.

# At the end of the refrigerating time, make meatballs from that mixture and place these meatballs onto the greased baking tray.

# Place the tray into the oven, which is preheated to 394 F. Cook the meatballs, until they turn into red. # Meanwhile, prepare the sauce of the meatballs. Grate the tomatoes and put the it into a small pot. Add 1 cup water, tomato paste, sugar cubes, vegetable oil and salt on it.

# Place the pot of the sauce over medium heat. When the mixture reaches to the boiling temperature, turn the heat to low. Cook the mixture for 5 more minutes. Then remove the pot from the stove. # Place the cooked meatballs onto a service plate and pour the hot sauce all over the meatballs.

Note: Because of the spices in the soujouk, there is no need to add any spices into the mixture.

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