



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

Russian Meatballs (Pajaski)

Rus Köftesi (Pajaski)



Russian Meatballs (Pajaski) (Rus Köftesi (Pajaski))

1.10 pounds ground meat
1 tbsp milk
1 egg
1 tbsp crumbs
1/2 tsp black pepper
1 tsp salt

For Frying:
3.5 ounces margarine
1 cup crumbs

For the Sauce:
1 small onion
8 – 10 mushrooms
1/2 tsp salt

- # Knead the mixture of ground meat, 1 tbsp crumbs, milk, egg white, salt and black pepper, until the mixture smoothens.
- # Then pick big pieces from the mixture and shape them as patties. Cover them by cycling film or nylon and place onto the lowest layer of the fridge. Refrigerate it for overnight.
- # The day after, cover the meatballs with crumbs and fry them in a skillet with margarine.
- # Add diced onions into the remaining margarine and sauté it for a while, then add the finely sliced mushrooms in it also.
- # Pour this mixture all over the fried meatballs.
- # Serve it hot.

Note: Originally 1/3 cup of cream is added into the mixture of onion and mushroom.