



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

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## Soujouk Meatballs

Sucuk Köfte



1.10 pounds ground meat (fatty)  
Slice of stale bread, which has 1 inch wide  
8 garlic cloves  
1 tsp cumin  
1/2 tsp black pepper  
1/4 tsp allspice  
1 tsp salt

- # Wet the breads, squeeze its water and place them into the bowl.
- # Pound the garlic cloves with some salt, until it turns to puree.
- # After getting the mixture of bread and garlic smooth by mixing, add the ground meat and spices.
- # Knead the mixture for about 10 minutes.
- # Refrigerate it for about 1 hour.
- # Pick walnut sized pieces from the mixture, make finger shaped meatballs.
- # Grill or barbecue the meatballs.

**Note:** If you don't add the bread to this mixture and fill the mixture into the intestine of sheep, you get the traditional soujouk.