## Meatballs with Cracked Wheat

Bulgurlu Köfte



- 1.10 pounds ground meat 1 big onion 1/2 cup cracked wheat 1 tbsp tomato paste 1 cup water 1/2 tsp dried basil 1/2 tsp black pepper 1 tsp salt
- # Knead the mixture of grated onion, ground meat, washed and drained cracked wheat and the spices in a deep bowl.
- # Rest the mixture for half an hour, then pick walnut sized pieces from the meatballs mix and shape them.
- # Place the meatballs into a large pot or a pan with lid, as 1 layer. Pour the mixture of tomato paste and water all over.
- # Cover the lid on, place over low heat, and cook about 40-45 minutes. Serve hot.

Note: The speciality of this recipe is cooking it without oil addition.