



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

Kayseri Meatballs

Kayseri Köftesi



1.10 pounds ground meat
1 medium onion
3 slices of stale bread
1 tsp cumin
1/2 tsp black pepper
1/2 tsp crushed red pepper
1 + 1/2 tsp salt
7-8 stems of parsley, chopped
3 potatoes
3 tomatoes
4 long green peppers
1/3 cup vegetable oil

Grate the onion on the crumbs. Mix, when it turns to puree, add the remaining meatball ingredients, and knead for about 8-10 minutes.

While refrigerating the meatballs mix, peel the potatoes, and slice them into 1/2 inch wide circles, slice the tomatoes also, and slit the each pepper into 2 pieces and remove the seeds.

Grease the oven tray with 1/3 cup oil. Place the potato slices on the tray. Place the big sized meatballs on the potato layer with spaces between them.

Place the tomato slices and pepper slices into the spaces between the meatballs. Sprinkle salt all over.

Cook it in the oven which is preheated to 374 F, until the meatballs turns to red. Serve hot.

Note: It is advised to lay the meatballs mix all over the potato layer instead of shaping them.