



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

Pastrami Meatballs

Pastırmalı Köfte



26.5 oz minced lamb and calf meat mixture
Crumbs of old bread's 4 slices
1 big onion
1 tsp pepper paste
1/2 tsp sodium bicarbonate
1 tsp cumin
1 tsp salt
For Filling:
15 slices of pastrami
15 slices kasar cheese

- # Remove the edges of the bread slices, make them crumbs and put into a bowl. Add grated onion and salt. Mix it, until the crumbs lose their shape.
- # Add minced meat, pepper paste, cumin, black pepper and sodium bicarbonate. Knead the mixture for 5 minutes at least.
- # Refrigerate the mixture for half hour. Meanwhile, cut each slice of the cheese into 4 pieces. Cut each pastrami slice into 2 pieces also.
- # Pick walnut sized pieces from the meatballs' mixture. Enlarge each piece between your palms until it reaches saucer size.
- # Place 1 kasar cheese piece onto its middle. Place 1 pastrami piece onto the kasar cheese, then place another cheese piece over the pastrami. Fold the edges to the middle to close the filling.
- # Prepare all the meatballs by the same way and transfer them into a greased medium size baking tray.
- # Place the tray into the oven which is preheated to 390 F. Cook the meatballs for about 30-35 minutes.

Note: Instead of pastrami, dried or fried meat or soujouk may be used.