



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

Canapés with Meatballs

Köfteli Kanepe



7 ounces ground meat
1 small onion
2-3 stems of parsley
1/4 tsp black pepper
1/2 tsp salt
5 slices of sandwich loaf
Ketchup
Mayonnaise

- # Grate the onion, add ground meat, cumin, black pepper, salt and finely sliced parsley in it. Knead the mixture for 5 minutes.
- # After refrigerating the meatballs mixture for half an hour, divide it into 20 pieces. After rolling each meatball by your hands force on them and shape as patties.
- # Barbecue both sides of the patties.
- # Cut each bread slice into 4 pieces and get 20 small pieces of loaf by this way.
- # Spread ketchup all over the small loaf slices at first, place the barbecued patties on them, and put some mayonnaise on the patties.
- # After preparing all the canapés by this way, place them onto the service plate.
- # You can garnish the plate by placing french fries and parsley leaves between the canapés while serving.

Note: Crumbs are not added into the mixture of the meatballs of canapés.