

# Cevapcici



I always wonder how ready-made cevapcici can be so delicious, what is in them, why they do not have such flavour when we prepare them at home. A hundred questions and no answer. I have made my own recipe, which is really fantastic and it would be a pity not to share it with you.

## INGREDIENTS :

1 kg of minced meat ( baby beef)

6 cloves of garlic

1 onion ( large )

150 ml of mineral water

70 g of bread crumbs

10 g of salt

15 g of Vegeta

15 g of red pepper ( spice )

5 g of pepper

5 g thyme ( dry spice )

5 g gyros ( spice )

2 g of baking soda ( not obligatory )

Oil for frying

**PREPARATION :**

- 1 . chop onion and garlic in a blender ...
- 2 . add all ingredients except oil to the minced meat, and knead well for ca . 8 – 10 minutes ...
- 3 . cover the well-kneaded mixture with transparent foil and put it in the fridge for 1 hour ...
- 4 . After one hour form cevapcici (**SEE THE VIDEO**)...
- 5 . cover the formed cevapcici with transparent foil and put them back into the fridge for 24 hours ...
- 6 . After 24 hours heat the oil to medium temperature and grill cevapcici lightly from all sides ...

**NOTES AND ADVICE :**

Baking soda is put in cevapcici to make the meat springy and soft.

As mineral water is used in this recipe, baking soda is not obligatory.

To make cevapcici have the right length, cut them ca. 8 cm long and ideal diameter is ca. 2 cm .

What is very important about making cevapcici?

- 1 . Knead the meat with your hands for ca 8-10 minutes ...
- 2 . Leave the meat in the fridge for one hour to rest ...
- 3 . After one hour form cevapcici, it is obligatory to cover them, and put them back in the fridge for 24 hours to enable aromas to merge and complement with meat...

You can form cevapcici with your hands, or with gnocchi master

or simply put the mixture into a bag for decorating cookies and cut its peak to ca 2 cm. ( **SEE THE VIDEO** ) .

It does not matter if you grill cevapcici on a pan or outside on a grill rack, just make sure that the temperature is not too high.



If you like recipes from my blog, you can subscribe to my YouTube channel for free .... thank you for trusting me your Meri