

## Serbian Cevapcici (Say ChevapCHiChi) Spicy grilled sausages with accompaniments

This recipe makes 3 lbs. of meat. I usually end up freezing a bunch of them for another meal. You can also just cut the spices down proportionally if you want to decrease the recipe size.

Because these are not classically kosher (they have pork in them) I am listing here the Jewish meat proportions, and the original one, just so you can see the difference.

Jewish version:

1 ½ lbs. ground beef (80/20 or 85/15 is good)

1 ½ lbs. ground lamb

Non Jewish version: (because ground pork and lamb are generally sold in 1 lb packages, I typically just get one lb. of each meat.)

1 ½ lbs ground pork

1 lb. ground beef

½ lb ground lamb

Spices, etc:

1 egg

4 cloves minced garlic

1 t salt

1 t baking soda

2 t ground black pepper

1 t cayenne pepper

½ t paprika

Mix all dry spices together until blended. In a mixer with a paddle, or in a large bowl with your hands, combine all ingredients until well mixed. Using a portion scoop approximately 1.5-1.75 oz (mine is 1 5/8 oz.) or just weigh out approximate 1.5 oz. scoops. Roll each into a ball, then with moistened hands, give each a good squeeze, until it forms a sausage shape, each about ¾" thick and 3" long. These are typically grilled on the grill, but you can also pan fry or broil for 3-4 minutes per side, or until your preferred doneness.

After grilling, the cevapcici are then piled on a platter and served with accompaniments. The diners make their own small rolled sandwiches, with torn Lavash pieces or thin pita bread. Typical additions are:

Thin slices of onion or scallion

sprigs of cilantro

\*Ajvar (say EYE-var)

Tzatziki sauce (this would be mixing meat and milk, but you can just use the Ajvar)

\*Ajvar is an eggplant and red pepper condiment sold in both hot and mild versions. Available at Stamoolis, Salem's, Sultan Bey, and probably Penn Mac. You can make your own, but it is like ketchup- You *can* make your own, but why would you bother?

**Tzatziki sauce** makes a little more than one cup. This recipe is easily doubled

½ cucumber, peeled, seeded and diced very small

1 Cup plain lowfat yogurt

1 clove garlic

1 ½ t dried mint, crumbled and pressed through a fine sieve (or minced fresh mint)

a drop of olive oil

Fine sea salt, if desired

If you only have Greek yogurt, thin it down with some water to make it a little saucier. Peel the garlic clove and put on a cutting board. Sprinkle a little salt on it, maybe 1/8 t. With a cooks knife, start by slicing it into slices, and then with the side of the knife, start mashing and scraping it against the board until it turns into pulp. Mix into the yogurt with the other ingredients. Stir well and chill for at least an hour. At this point, you may want to add some more salt.