

2. Cevapcici 2024

Cevapcici

4 servings (about 2 PCS per person)

Ingredients:

2 TBSP of frying oil - adjust if needed

1 medium onion - peeled and finely chopped

1 LB of ground beef (preferably 85/15 or 80/20)

1 LB of ground pork (can be substituted with another LB of ground beef, ground turkey, or ground lamb).

4 cloves of garlic – peeled and grated (or minced)

2 TSP of paprika

1 TSP of salt

1 TSP of ground pepper

Tools:

Measuring Spoons & Measuring Cups

Chef's Knife & Cutting Board

Large Sauté Pan or Large Fry Pan

Medium mixing bowl

Small grater or garlic press (for garlic)

4 FL OZ disher or scaled

Baking sheet with parchment paper

Optional: grill

Tongs or Grill Tongs

Directions:

1. **Cevapcici mixture:**

1.1. **Sauté onion:**

1.1.1. Preheat a pot on medium-high heat with **2 TBSP** of frying oil and add:

1 medium onion – finely chopped

Sauté with occasional stirring until glossy (about 3 - 4 minutes).

1.1.2. Then, take the pot off the stove and let it partially cool while proceeding with the next step.

1.2. **Complete the mixture:**

1.2.1. Add into the mixing bowl:

1 LB of ground beef

1 LB of ground pork

4 cloves of garlic – grated

2 TSP of paprika

1 TSP of salt

1 TSP of ground pepper

Sauteed onion from the previous step.

Thoroughly stir until fully combined (preferably by hand).

2. **Form cevapcici:**

Note:

Work one-by-one.

2.1. Scoop a portion of the meat by using a 4 FL OZ disher or hands and scale.

Note:

If you use a scale, ensure that each portion is 4.5 OZ (equivalent to 4 FL OZ thanks to higher density).

2.2. Then, using your hands, form a cylinder shape.

2.3. Place on the baking sheet with parchment paper and repeat with the remaining mixture.

3. **Optional cooling before grilling only:**

- 3.1. To ensure that cevapcici will nicely hold together and not fall apart during further grilling, it is best to place it in the freezer for about 10 – 15 minutes.

Note:

This step is optional, and you can grill cevapcici right after preparing the mixture—it may just be slightly more challenging. If you are performing this optional step, place it in the freezer on the baking sheet.

4. **Set oven to 350°F or preheat a grill.**

5. **Roast or grill:**

- 5.1. When the oven or grill is fully preheated, place it in and cook until fully cooked * (usually about 15 – 20 minutes based on the thickness of the cevapcici).

Important:

- Oven roasting – leave it on the baking sheet with parchment paper during preparation.
- Grilling – place each one by one on the grill (do not prepare on a baking sheet)

- 5.2. Turn once in the middle of the oven, roasting and/or turning 4x during grill preparation (each side should be grilled for a few minutes).

6. **Serving:**

- 6.1. Serve warm or cold.
- 6.2. Serve with mashed or boiled potatoes and mustard, or make it even more special with homemade tartar sauce. Optionally, it also serves as a sandwich with fresh sliced onion and mustard.

* Check with a food thermometer to ensure you have reached the minimum recommended safe-serving temperatures for ground meat (160°F).

Oven-Baked Potato Wedges

4 servings

Ingredients:

1/3 cup of olive oil

¼ of medium onion – peeled and roughly chopped

4 cloves of garlic – peeled

1 TSP of paprika

½ TSP of ground cayenne pepper (optional substitute with **½ TSP** of paprika for a less spicy alternative)

1 TSP of salt

½ TSP of ground pepper - ideally freshly ground

6 medium potatoes – well rinsed, skin on

About **½ cup** of grated parmesan

½ cup of chives – chopped (or substitute with finely chopped green onion or parsley)

Tools:

Kitchen Towel

Chef's Knife & Cutting Board

Measuring Spoons & Measuring Cups

Immersion Blender with Measuring Pitcher or Small Food Processor

Large Mixing Bowl (about 8 QT or more)

Silicone Spatula

Medium Size Baking Sheet with Parchment Paper

Directions:

1. **Set oven to preheat to 400°F.**
2. **Potato preparation:**
 - 2.1. Thoroughly wash the potatoes under cold water to make sure that they will be perfectly clean before the next step. Then, dry them with a kitchen towel.
 - 2.2. Cut each potato in half and then each half into 4 wedges, to make 8 wedges from each potato (do not peel potatoes, they will be baked and served with the skin).
3. **Coating mixture:**
 - 3.1. Place into a food processor:

- 1/3 cup** of olive oil
- ¼** of medium onion – roughly chopped
- 4 cloves** of garlic
- 1 TSP** of paprika
- ½ TSP** of ground cayenne pepper
- 1 TSP** of salt
- ½ TSP** of ground pepper

Process until fully combined and smooth.

4. Baking preparation:

- 4.1. Place into a large mixing bowl:

Cut potatoes from step 3

- 4.2. Pour over:

Coating mixture from step 2

Thoroughly stir until potatoes are nicely coated (some mixture will still be present in the bottom of the mixing bowl).

- 4.3. Place the potatoes on a baking sheet with parchment paper – one-by-one and always place the skin-side down. Make sure that they are not touching each other.

- 4.4. Sprinkle with grated parmesan.

5. Bake:

- 5.1. Place into a preheated oven and bake for 35 minutes.

6. Remove from the oven, taste, and add salt or pepper if needed. Serve sprinkled with chopped chives.

Garlic Aioli

About 2 cups

Ingredients:

¾ cup of mayonnaise

¾ cup of plain white yogurt (preferably regular whole yogurt or whole Greek yogurt)

¼ cup of Extra Virgin Olive Oil

Juice from 1 lemon

3 cloves of garlic - peeled and grated

Optionally: **½ cup** of chives – finely chopped (or substitute with green onion)

¼ TSP of ground pepper - ideally freshly ground

½ TSP of salt

Tools:

Measuring Spoons & Measuring Cups

Chef's Knife & Cutting Board

Medium Mixing Bowl

Whisk

Garlic press or small hand grater

Optionally: Lemon Squeezer

Silicone Spatula

Directions:

1. Place all ingredients into medium mixing:

¾ cup of mayonnaise

¾ cup of plain white yogurt

¼ cup of Extra Virgin Olive Oil

Juice from 1 lemon

3 cloves of garlic - peeled and grated

Optionally: **½ cup** of chives – finely chopped

¼ TSP of ground pepper - ideally freshly ground

½ TSP of salt

Thoroughly stir until fully combined.

2. Taste and add salt and/or pepper if needed.

Disclaimer:

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- outcome of preparation
- any health risk related to the incorrect handling of food and/or not following USDA recommendations, such as but not limited to, following the minimum safe serving temperatures
- provide health and dietary advice to readers
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