

What to prepare before class:

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

Additional preparation steps:

No additional preparation steps are needed.

Oven-Baked Potato Wedges

4 servings

Ingredients:

1/3 cup of olive oil

1/4 of medium onion – peeled and roughly chopped

4 cloves of garlic – peeled

1 TSP of paprika

1/2 TSP of ground cayenne pepper (optional substitute with **1/2 TSP** of paprika for a less spicy alternative)

1 TSP of salt

1/2 TSP of ground pepper - ideally freshly ground

6 medium potatoes – well rinsed, skin on

About **1/2 cup** of grated parmesan

1/2 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

Additional preparation steps:

No additional preparation steps are needed.

Garlic Aioli

About 2 cups

Ingredients:

3/4 cup of mayonnaise

3/4 cup of plain white yogurt (preferably regular whole yogurt or whole Greek yogurt)

1/4 cup of Extra Virgin Olive Oil

Juice from 1 lemon

3 cloves of garlic - peeled and grated

Optionally: **1/2 cup** of chives – finely chopped (or substitute with green onion)

1/4 TSP of ground pepper - ideally freshly ground

1/2 TSP of salt

Tools:

Measuring Spoons & Measuring Cups

Chef's Knife & Cutting Board

Medium Mixing Bowl

Whisk

Garlic press or small hand grader

Optionally: Lemon Squeezer

Silicone Spatula

Additional preparation steps:

No additional preparation steps are needed.

Please let me know if you have any questions: tom@cookinghub.com