

# Keftedes

## Ingredients

- 1 kg coarsely minced pork or use 50/50 pork and beef
- 1 kg potatoes, grated
- 2 large onions, finely chopped
- ¼ loaf stale bread, made into fine breadcrumbs
- 1 large bunch flat leaf parsley, finely chopped
- 1 small bunch fresh mint leaves, finely chopped
- 3 eggs, beaten
- 1 tsp ground cinnamon
- Olive oil or groundnut oil, for frying



## Method

1. In a large bowl mix together all the ingredients.
2. Flatten the mix into the bowl then pour on a thin film of oil. Cover and chill for 30 minutes.
3. Heat the oil.
4. Scoop up some meat mixture and use both hands to shape as required. A bowl of cold water nearby to dip your hands into stops them from getting sticky.
5. Carefully slide a few Keftedes at a time in the hot oil to cook.
6. For larger oval Keftedes fry for around 10 minutes on each side, for meze size, around 5 minutes or until golden brown.
7. Drain onto crumpled kitchen towel. Serve hot, at room temperature or chilled, it makes no difference, they are delicious!

## NOTES