



## WILD TURKISH KÖFTE

———— A TASTY AND EASY SUMMER DISH! ————

It's summer and it's buck season. It has become a family tradition to cook outdoors and enjoy some food before going on an evening hunt. The BBQ is a part of the whole experience. So today we will prepare wild turkish köfte made out of summer buck. Served with tabouleh, grilled veggies and baba ganoush in flat bread. It's a perfect as a kick starter for buck hunting.


## WILD TURKISH KÖFTE

### Ingredients

- 500 g minced venison
- 1 medium onion
- 1 egg
- olive oil
- 2- 3 tsp cumin
- 2- 3 slices of white bread
- chili flakes
- salt and pepper
- 1 bunch of flat-leaf parsley
- 1 clove of garlic

### Recommended Sides:

- Tabouleh
- Grilled veggies
- Baba ganoush
- Flat bread

 30-40 min.

### Method

Put the minced meat for the köfte in a large bowl. Peel and chop the onion and add to the meat.

Beat the egg and pluck the bread into small pieces and add to the meat as well. Next mix in the the spices as you like. Then chop the parsley and garlic and add to the mix. Last, drizzle a dash of olive oil over the meat.

Now, mix everything well together using your hands. To form the köfte moisten the palms of your hands with water, roll a handful of the meat mix into a ball and gently squeeze them.

Now place the meat patties on the BBQ and slowly grill until they are cooked through. This should take about 5-7 minutes on each side.

Happy cooking & Bon appétit.