

## PORK ĆEVAPČIĆI

### INGREDIENTS:

500 g Sokolów Feast minced pork  
2 cloves garlic  
2 onions  
Handful of chopped fresh coriander  
1 teaspoon ground coriander  
1/2 bunch chopped parsley leaves  
1/2 teaspoon chilli peppers  
Salt, pepper

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### PREPARATION:

1. Knead the meat carefully with seasoning, finely chopped onion and garlic, then refrigerate for 30 minutes. Form rolls and stick them on wooden skewers (pre-soaking them will prevent them from burning). If the texture is too loose, add egg.
2. So prepared ćevapčići can be barbecued, fried in a grill pan or ordinary frying pan (with fat). Serve with pita bread, ajwar pepper paste or tzatziki sauce.