

## Serbian Cevapcici Sausages

Active time: 30 minutes

Serve 4

<https://www.serious-eats.com/recipes/2013/09/grilling-cevapici-southeastern-european-meat-and-onion-sausages-recipe.html>

- 3/4 pound ground beef
- 3/4 pound ground lamb (the recipe is good if only using lamb)
- 3 tablespoons finely grated onion
- 1 tablespoon freshly minced garlic (about 3 medium cloves)
- 1 1/2 teaspoons paprika
- 1 1/2 teaspoons Kosher salt
- 1 1/2 teaspoons freshly ground black pepper
- 3/4 teaspoon baking soda



1. In a medium bowl, mix together beef, lamb, onion, garlic, paprika, salt, pepper, and baking soda by hand until thoroughly combined. (HdeH use lamb meat only, very good)
2. Form meat mixture into finger-length sausages 3/4-inch in diameter.
3. [Light one chimney full of charcoal](#). When all the charcoal is lit and covered with gray ash, pour out and spread the coals evenly over entire surface of coal grate. Set cooking grate in place, cover grill and allow to preheat for 5 minutes. [Clean](#) and [oil](#) the grilling grate. Grill sausages over medium-high direct heat until well browned on all sides and just cooked through, about 8 minutes total. Remove to a serving tray or plates, let rest for 5 minutes, then serve immediately.

NOTE: omit 3. for cooking instruction. Spray pan with PAM, and cook on high to brown nicely the meat. Turn them over and cook covered over medium-to-medium low. Shake the pan occasionally to ensure that all sides are nicely browned. Cut one Cevapcici to see if not overcooked. Serve with Ratatouille, mustard and Lingberry jam