



Serbian ?evap?i?i

Oscar · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

?evap?i?i is a tasty homemade grilled sausage This tasty Serbianstyle version uses ground pork beef and lamb Great served in a sandwich

Ingredients

- - 1 ½ pounds ground pork - 1 pound lean ground beef - ½ pound ground lamb - 1 egg white - 4 cloves garlic
- minced - 2 teaspoons ground black pepper - 1 teaspoon salt - 1 teaspoon baking soda - 1 teaspoon cayenne pepper - ½ teaspoon paprika

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat an outdoor grill for medium heat and lightly oil the grate. Combine ground pork
2. ground beef
3. ground lamb
4. and egg white in a large bowl. Dotdash Meredith Food Studios Add garlic
5. black pepper
6. salt
7. baking soda
8. cayenne pepper
9. and paprika. Mix well using your hands; form into finger-length sausages about 3/4-inch thick. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Cook sausages on the preheated grill
10. turning occasionally
11. until no longer pink in the center
12. about 30 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Dotdash Meredith Food Studios