**Meatballs**

1 kg minced meat

5/6 slices of bread

2 onions

1 egg

2 teaspoons salt

2 teaspoons blackpepper

Crumble bread slices and dry.

Place meat, dried crumbled bread, thin grated onion, salt, pepper and egg in a deep bowl and knead by hand. Take a walnut size piece from mixture, roll in your palm to flat or finger form. Dip in simmering olive oil for pan fried meatballs. Remove with a skimmer and place over paper napkin before arranging on a service plate.

For oven, arrange flat meatballs on a tray, place tomato slices and fresh green peppers on top. Stir 1 tbsp tomato paste, ½ cup olive oil and 1 cup of boiling water and pour over meatballs and broil in oven.

You may roll mixture as a whole piece, bake in 180 degree oven and slice for serving.

Another recipe with same mixture is called “Izmir Köftesi” when you add 1 teaspoon cumin to the ingredients, lightly fry finger form meatballs over heat, place in a saucepan. In another pan stir ½ tbsp flour, 1 tbsp tomato paste, ½ cup of olive oil and 1 cup boiling water, pour over meatballs and cook over medium heat for about half an hour.