



# Boar cevapcici

Makes 22

- 100 gram wild boar minced meat
- 20 gram finely chopped parsley
- 45 gram finely chopped fresh garlic
- 15 gram flour
- 12 gram salt
- 10 gram sweet paprika powder
- 1 gram black pepper grounded
- 10 gram spicy paprika powder



Directions

1. Put the minced meat in a wide bowl. Mix with all the other ingredients and knead this until a homogeneous mass.
2. Form with wet hands approx. 22 balls of 50 g each.
3. Soak 22 wooden skewers in cold water. Put the meatballs on the skewers and then form them into oval shapes.
4. Grill on medium direct heat until fully cooked.
5. Serve with some sun-dried tomato and garlic mayonnaise.