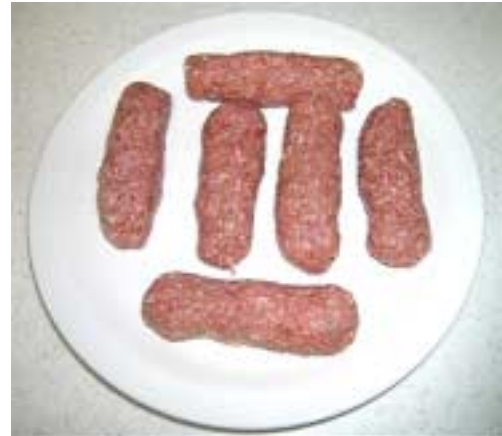


# Cevapcici (Salsiccia Jugoslavia) – Yugoslavian Sausage

These sausages are popular in northeastern Italy in both Gorizia and Trieste.

U.S.	Ingredient	Metric	Percent
1½ lb.	Beef, sirloin, lean	700.0 g	44.80
1 lb.	Lamb, shoulder	454.0 g	29.00
¾ lb.	Pork, trimmings	350.0 g	22.40
1 Tbs.	Salt	23.0 g	1.47
1½ Tbs.	Onion, minced	20.0 g	1.28
2 cloves	Garlic, raw	6.0 g	0.38
1 tsp.	Baking soda*	4.5 g	0.29
1½ tsp.	Paprika, hot (Hungarian)	3.5 g	0.25
1 tsp.	Pepper, black	2.0 g	0.12
<b>3½ lb.</b>	<b>← Totals →</b>	<b>1.5 Kg</b>	<b>100%</b>



**Traditional Style**

*This formulation is based on metric measures; U.S. measures are approximate!*

\* If you're making the cevaps the traditional way (without the casings) add the baking soda to help crisp up the fried meat; If you're stuffing the meat paste into casings, the baking soda is optional.

## Method:

1. Cube and partially freeze the three meats; grind them twice through a 6.5mm (1/4") plate.
2. Chop the onion into a fine mince.
3. Squeeze the garlic cloves through a garlic press and add to the onions (mince any large pieces of garlic).
4. Mix the garlic, onion, salt, pepper and paprika into the ground meats. (for baking soda, see above note)
5. The paste may be formed into skinless sausages (traditional) or stuffed into casings (commercial)
6. To form cevaps traditionally, moisten your hand with olive oil and form the paste into 1" by 3" long rolls; Fry or grill the rolls.
7. To form linked sausage, stuff paste into 32 mm casings and tie off into 1" by 3" links.
8. Cevapcici are eaten fresh, grilled over hot coals.



**Linked style**