

## Home Style Manisa Kebab



### Ingredients (Serves 4):

#### For the Kebabs:

- **500g (1 lb)** ground lamb or beef (20% fat recommended)
- **1 medium onion**, finely grated (squeeze out excess juice)
- **2 garlic cloves**, minced
- **1 teaspoon** ground cumin
- **1 teaspoon** sweet paprika
- **1/2 teaspoon** ground black pepper
- **1 teaspoon** salt

#### For the Yogurt Sauce:

- **1 cup** plain yogurt
- **1 garlic clove**, minced or grated
- A pinch of salt

#### For the Tomato Sauce:

- **2 tablespoons** butter
- **1 tablespoon** tomato paste
- **1 cup** water
- **1/2 teaspoon** paprika
- Salt to taste

#### For Serving:

- **4 pita breads** (or Turkish flatbread, cut into pieces)
  - Melted butter (for drizzling)
  - Grilled vegetables (tomatoes, peppers)
  - Fresh parsley, finely chopped
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## **Instructions:**

1. **Prepare the Kebabs:**

In a large bowl, combine ground meat, grated onion, garlic, and spices. Mix well with your hands until the mixture becomes sticky. Shape into small, finger-length meatballs or oval patties. Refrigerate for 30 minutes to firm up.

2. **Cook the Kebabs:**

Heat a grill pan or frying pan over medium-high heat. Cook the meatballs until golden brown on all sides and fully cooked through (about 4-5 minutes per side).

3. **Make the Yogurt Sauce:**

In a small bowl, mix the yogurt with minced garlic and a pinch of salt. Keep it chilled until serving.

4. **Make the Tomato Sauce:**

In a small saucepan, melt the butter over medium heat. Stir in the tomato paste and cook for 1-2 minutes. Add water, paprika, and salt. Simmer for 5 minutes until the sauce thickens slightly.

5. **Prepare the Bread:**

Lightly toast the pita or flatbread pieces in a pan or on the grill. Arrange them on a serving platter.

6. **Assemble the Dish:**

Place the cooked kebabs over the bread pieces. Drizzle with the tomato sauce and melted butter. Add dollops of the yogurt sauce on the side or over the top. Garnish with grilled vegetables and chopped parsley.

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