Uzunköprü grilled beef meatballs

Whole recipe

Ingredients

1 kg	Ground beef
100 g	White bread
50 g	Onion ¼ glass
1.5 g	Salt
4 g	Baking soda ¾ tsp
8 g	Ground cumin
4 g	Ground black pepper ½ tbsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Trim the meat of sinew and cartilage. Rest it in the fridge for three days.
2. Pass the meat, stale bread crumb and onion through the mincer once. Rest the mixture in the fridge for one day.
3. Add the salt, bicarbonate, cumin and black pepper to the rested mince and pass it through the mincer again. Rest it one more day in the fridge.
4. Roll portions of about 50 g raw by hand and shape them about 15 mm thick.
5. Grill the meatballs over charcoal, turning constantly. Serve hot.

Last changed: November 1, 2026
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