

# Grilled cevapcici

Total time **60 mins**

## INGREDIENTS

**4 portion(s)**

|                  |                                            |
|------------------|--------------------------------------------|
| <b>1 kg</b>      | minced meat (mix of pork&beef or Chicken)  |
| <b>75 ml</b>     | <u>Kikkoman Naturally Brewed Soy Sauce</u> |
| <b>1 tsp</b>     | black pepper                               |
| <b>1</b>         | red onion                                  |
| <b>1 tsp</b>     | smoked paprika powder                      |
| <b>1 handful</b> | of fresh coriander, chopped                |
| <b>2 tsp</b>     | cumin                                      |
| <b>2 tsp</b>     | pressed garlic                             |

## PREPARATION

### Step 1

Chop red onion very finely and mix with meat, add all the other spices, mix well and leave aside for about 30 minutes.

### Step 2

Form oval patties and grill until done and juicy inside.