

## Ražniči, Ćevapčići i Pljeskavice

### RAŽNIČI, ĆEVAPČIĆI AND PLJESKAVICE



#### Ingredients

##### *Ražniči (meat skewers)*

400 g pork (fillet, steak)  
50 g bacon  
2 pepper  
100 g small onions

##### *Ćevapčići*

400 g ground beef (shoulder or thigh)  
a little lamb or pork fat (optional)  
salt and 1/2 teaspoon of pepper  
1 finely chopped garlic clove (optional)

##### *Pljeskavice*

400 g mixed minced meat (beef and pork)  
1 onion  
1 teaspoon of sweet paprika and 1 of spicy paprika  
1 finely chopped garlic clove (optional)  
1 spicy chili (optional), salt

##### *Ražniči (meat skewers)*

Cut the meat into pieces not larger than 4 cm. Pour the ingredients into the skewers, alternating onions, bacon, pepper and meat. Cook on the grill without staining the meat too much.  
Salt after cooking.

##### *Ćevapčići*

Mix the ingredients with your hands and form small 6-8 cm stretched meatballs.  
Quickly cook on the grill. Do not cook too much, they must be soft.  
Serve with chopped onion.

##### *Pljeskavice*

Mix the ingredients with your hands and form small 6-8 cm meatballs.  
Quickly cook on the grill. Do not cook too much, they must be soft.



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