

# Cavapi

## Ingredients

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1 lb Ground Beef  
1/2 lb Ground Pork  
3 clv Garlic (minced)  
1 1/4 t Salt  
1 t Ground Black Pepper  
1 t Paprika  
3/4 t Baking Soda

## Instructions

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1. In a large bowl mix together all ingredients. Using slightly more than one tablespoon of meat, shape the mixture into sausages the size and shape of a fat finger.
2. Place all the formed sausages in a single layer on a platter. Cover the platter and refrigerate for at least 1 hour (up to overnight).
3. When you are ready to cook your sausages, preheat your grill to medium heat. Grill the sausages using a fine grate grill pan for 4-5 minutes a side, until golden and springy. You may also broil sausages in the oven for 2-3 minutes, then flip over and broil for another 2-3 minutes.
4. Serve the cevapi with sliced sweet onions and flatbread (like lepinja or pita).