



Wife Kebab

NIBBLEDISH CONTRIBUTOR

Ingredients

-1 kg. eggplant -½ kg. ground beef -4 tomatoes -1 tablespoon of flour -250 gr. sweet pepper -1 tablespoon of tomato paste and pepper paste -1 glass of water -½ teaspoon of allspice -¼ teaspoon of cinnamon -Salt

Instructions

Knead the ground beef, salt, allspice, flour in a big bowl. Make finger size meatballs and fry them in a hot buttered pan. Peel the eggplants as striped and then cut them 2.5 cm. length pieces. Cut 2 tomatoes into small pieces and put them on to a pot (the pots' bottom should be smaller than its' top). Lay the meatballs and sweet peppers to the sides of the pot. Put the eggplant pieces to the center of the pot. Cut 2 tomatoes into small pieces and put them on the top of the pot. Mash the tomatoe paste & pepper paste with 1 glass of water and pour this to the pot. Boil this for 10 minutes and then turn the pot on a service plate and serve it. Bon appetite :)