

Chebureki (Чебуреки)

2.5 lb mix of ground beef & ground pork (you can do 1.25 lb of each or to make it simple 1/1.5 lbs split)

1/2 bunch of parsley, chopped

1 cup green onion, chopped (or 1 medium white/yellow onion)

Salt/ pepper to taste

3 Tbsp milk

1 package (appx 18) uncooked tortillas (some Wal-Marts and Costco sell these next to cream cheese)

Oil for frying



NOTE: I grind my own pork and put onion in between the meat to make things easier, but you don't have to

- ✚ Combine all ingredients and mix very well
- ✚ Heat a large non-stick skillet over medium heat (I like to use pan big enough, so I can cook 2 of these at a time). Add enough vegetable/ canola oil to cover the bottom of a pan
- ✚ Place a heaping regular tablespoon on each tortilla and spread the meat over 1/2 of the tortilla, leaving about 1-1 1/2-inch border
- ✚ Brush plenty of water around the edge of the entire tortilla and flip the "clean" half to cover the other half with the meat. Press the sides together and seal with a fork.
- ✚ Sauté 2-3 minutes on each side over medium heat. Place them on a paper towel to drain some of the oil. Serve hot

NOTE: They can be easily reheated in the oven/ toaster oven



from the Springhower kitchen. Hope you will enjoy this recipe as much as we did 😊