



2017 MPF Turkey Taste-Off

Turkey Kafta on Skewers

Ingredients

2 pounds ground turkey (mixture of dark and white)

1 cup finely chopped parsley + 1 teaspoon mixed spices

1 cup finely chopped onions

3 tsp salt

1/2 tsp black pepper

Directions

Mix all together in a large bowl knead well, occasionally adding small quantities of ice water.

Let stand in refrigerator for 1 hour

With wet fingers, shape the kafta mixture into meat balls slightly larger than an egg, thread a skewer through each meat ball and shape the meat into a finger shape along the skewer.

Grill.

Recipe Source: Jihad Douglas, Aviagen Turkeys