



WILD. NATURAL. SUSTAINABLE.

Ground Wild Boar Koftas with Pita & Homemade Raita

• Prep Time: 30 minutes • Yields: 4 servings

Ingredients:

1 pkg. Fossil Farms' Wild Boar Ground Meat, 1 lb.

- 1 tsp. ground coriander
- 1 garlic clove, minced
- 1 tsp. paprika
- 1 tsp. kosher salt
- ½ tbsp. ground cumin
- ½ red chili flakes
- 2 diced tomatoes
- 1 cup iceberg lettuce, chopped
- 2 sprigs cilantro
- ½ English cucumber, peeled, and seeded
- 1 cup Balkan-style yogurt
- ¼ cup chopped fresh cilantro
- ¼ tsp. black pepper
- 4 pita bread
- ½ cup onion

Method (Raita):

1. Thinly slice or grate cucumber. Place in clean cloth or cheesecloth.
2. Press out as much liquid as possible, or blot off moisture with a paper towel.
3. Add cucumber to yogurt and combine with chopped cilantro, salt, & black pepper to taste in a medium mixing bowl.
4. Place the bowl in fridge and allow to rest for 2-3 minutes.

Method (Kebabs):

1. In mixing bowl, thoroughly combine wild boar ground meat, coriander, garlic, paprika, salt, cumin, and pepper flakes.
2. Preheat grill to 350°C-400°F.
3. Using ¼ cup ground wild boar mixture, mold around a skewer to form a sausage-shaped log.
4. Wet hands with cold water to help hands from getting sticky.
5. Grill over medium-high for 10-12 minutes. If using bamboo skewers, make sure the portion not surrounded with meat is not over the flames.
6. Turn koftas occasionally to brown uniformly. When cooked (with no hint of pink), twist and pull meat from skewers.
7. Cut pitas in half and warm briefly on grill.
8. Serve the wild boar koftas in the pita bread with the tomatoes, onions, lettuce, and cilantro sprigs.
9. Top with a generous spoonful of raita sauce and enjoy!

Equipment:

- Indoor/Outdoor Grill
- Sharp knife
- Cutting board
- Medium bowl
- Measuring spoons
- Bamboo skewers
- Paper towels

