

## SHIEFTALIES



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### Ingredients (serves 5)

1/2 kg minced pork  
4 onions, finely chopped  
2 slices bread, dipped in water  
1 bunch parsley, finely chopped  
caul fat  
salt, pepper

### Preparation

1. Mix all ingredients except caul fat. Knead well.
2. Lay out caul fat and cut into small square pieces. Mould 1 spoon of meat mixture into a sausage shape and place onto each square. Wrap caul fat around each piece and tuck the sides in to contain the filling.
3. Cook on charcoal or grill.

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