

Inspired by [a-Boleyn's live journal](#).



Mititei—Romanian Sausage

- 1 lb. ground beef
- 1 T olive oil
- 1 T lemon juice
- 3 garlic cloves, minced
- 1 t baking soda
- 1/4 t hot red pepper
- 1/4 t Hungarian paprika
- 1/4 t thyme
- 1/4 t all spice
- 1 t salt
- 1 t black pepper

Place all ingredients in a large bowl and mix thoroughly. Cover the bowl and refrigerate overnight. When ready to prepare, divide mixture into 9 to 10 portions and roll into 3-inch long sausages about 1" thick.

Prepare the grill. When it reaches a high to medium-high cooking temperature, grill the sausages for about 7 minutes per side, or until cooked through to desired level of doneness. Serve as an appetizer on skewers or with a side salad.