

Cabbage Patties

Crispy Turkish cabbage patties made with fresh vegetables and spices. Easy vegetarian appetizer recipe ready in 40 minutes. Perfect side dish!

25 min

PREP

15 min

COOK

40 min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Ingredients

- 1 lb potato
- 1 lb cabbage
- 2 onion
- 10 tbsp olive oil
- 1 tsp black pepper
- 1 tsp chili flakes
- 1 tsp salt

Instructions

1 Prepare the cabbage

Remove the outer leaves from 1 pound cabbage and cut out the core. Finely grate the cabbage using a box grater or food processor until you have small, uniform pieces.

- 2 Place the grated cabbage in a clean kitchen towel and twist the ends to form a pouch. Squeeze firmly over the sink to remove as much moisture as possible, about 1-2 minutes of pressing.

3 Prepare remaining vegetables

Peel and finely grate 1 pound potatoes using a box grater. Wrap the grated potatoes in a clean kitchen towel and squeeze out excess moisture. Finely dice 2 onions into small, even pieces.

4 Make the patty mixture

Combine the squeezed cabbage, squeezed potatoes, and diced onions in a large mixing bowl. Add 10 tablespoons flour, 1 teaspoon salt, 1 teaspoon black pepper, and 1 teaspoon paprika.

- 5 Mix all ingredients thoroughly with your hands until the mixture holds together when squeezed. Let the mixture rest for 10 minutes to allow the flour to absorb any remaining moisture.
- 6 **Shape the patties**

Divide the mixture into 8 equal portions. With damp hands, shape each portion into a flat patty about 3 inches wide and ½ inch thick, pressing firmly so they hold together.
- 7 **Heat the oil**

Heat ¼ inch of vegetable oil in a large skillet over medium-high heat until the oil shimmers and reaches 350°F (175°C). Test with a small piece of mixture - it should sizzle immediately.
- 8 **Fry the patties**

Carefully place 3-4 patties in the hot oil, leaving space between each one. Fry for 3-4 minutes until the bottom is golden brown and crispy.
- 9 Flip the patties carefully with a spatula and fry the second side for 3-4 minutes until golden brown and crispy. The patties should be cooked through and hold their shape.
- 10 Transfer the cooked patties to a paper towel-lined plate to drain excess oil. Repeat with remaining patties, adding more oil to the pan if needed.
- 11 Serve the cabbage patties immediately while hot and crispy, with yogurt or your preferred dipping sauce.

Tips

Make sure to squeeze out excess moisture from the grated cabbage using a clean kitchen towel or paper towels. Too much moisture will make the patties difficult to hold together and result in soggy texture.

Let the mixture rest for 15-20 minutes before shaping into patties. This allows the flour to absorb moisture and helps bind the ingredients together more effectively.

Heat the oil to the proper temperature before frying. Test with a small piece of the mixture - it should sizzle immediately when added to the oil. Insufficient oil temperature results in greasy, heavy patties.

Don't overcrowd the pan when frying. Cook patties in batches to maintain oil temperature and ensure even browning on all sides.

Press the patties gently but firmly when shaping to ensure they hold together during cooking. Use slightly damp hands to prevent sticking.

For extra flavor, sauté some finely minced onion and garlic before mixing with the cabbage. Let the mixture cool completely before combining with other ingredients.

Season the mixture generously with salt and let it sit briefly to draw out flavors. Taste and adjust seasoning before cooking your first batch.

Keep cooked patties warm in a 200°F (93°C) oven while preparing the remaining batches to ensure they're all served hot and crispy.