



MONTENEGRO



Population: 626,000;
Montenegrin 45%,
Serbian 28.7%, Bosnian
8.7%, Albanian 4.9%
Languages: Serbian
42.9%, Montenegrin
37%, Bosnian 5.3%,
Albanian 5.3%
Religion: Orthodox
72.1%, Muslim 19.1%

20% of this Balkan
country's income is
tourism. Cultural iden-
tities and superstition
dominate the spiritual
thinking of many.



15-20 pioneer church plants have been started in the Balkans, now primarily led by national leaders.

Read more: www.om.org

Pray

- That Montenegrin youth will be set free from tradition and superstition. Pray for boldness and wisdom for believers as they reach out to their peers. Pray for strength for workers serving those on the fringes of society.

Give

www.om.org | development.ca@om.org

- Proclaiming and demonstrating the gospel takes many forms in the Balkans: clubs for youth, conversational English language groups, Alpha courses and caring for the marginalized and handicapped. These are highly effective in attracting whole families to Jesus, but require committed workers and financial support as churches are few and under-resourced.

Serve

join.ca@om.org

- Montenegro suits rugged people with pioneering servant hearts that love building friendships. You can help by joining a team short or long-term in country or by providing administrative support from anywhere. Let's talk!



www.om.org



Bringing the world to your table: MONTENEGRO

Ćevapi

Ingredients

- 1 ½ lb. (680 g) ground pork
- 1 lb. (454 g) lean ground beef
- ½ lb. (227 g) ground lamb
- 1 egg white
- 4 cloves garlic, minced
- 1 tsp salt
- 1 tsp baking soda
- 2 tsp ground black pepper
- 1 tsp cayenne pepper
- ½ tsp paprika



www.om.org
info.ca@om.org
877 487 7777

Instructions

Step 1

Pre-heat a grill for medium-low heat.

Step 2

In a large bowl, combine the ground pork, ground beef, ground lamb and egg white. Add the garlic, salt, baking soda, black pepper, cayenne pepper and paprika. Mix well using your hands, and form into finger length sausages about 3/4 inch thick.

Step 3

Lightly oil the grilling surface. Grill sausages until cooked through, turning as needed, about 30 minutes.

Step 4

These delicious sausages are best served with a cold salad of tomato and cucumber.

