



## *Danish Frikadeller*

2 lbs. fine ground pork (it must be ground fine, ask butcher to grind three times)	2 eggs
1 Tbsp. pepper	1/2 cup milk
1 medium yellow onion, chopped	3 Tbsp. flour (or bread crumbs)
1 Tbsp. salt	2 Tbsp. olive oil
	2 Tbsp. butter

In medium bowl, mix pork, salt and pepper with hands. Mix in onions and eggs. Mix in the flour. Add milk and thoroughly mix with hands.

Heat oil and butter in large frying pan over medium heat. Form a heaping Tablespoon of meat mixture into an egg size and shape. Place in frying pan and cook until brown on both sides and cooked through. Remove to a platter; cover to keep warm. Save drippings for gravy.

**Gravy:** To the drippings in pan, add 2 cups water over medium heat. Add 1 Knorr extra-large beef bouillon cube, and 1 tsp. worcestershire. Whisk in 1 to 2 Tbsp. flour to thicken. Bring to a boil. Taste. Season with salt and pepper if needed. Pour over Frikadellers.

Serve with: Danish Red Cabbage (see recipe on pg. 62), steamed or boiled red potatoes, mashed potatoes or peas and carrots