

German Hamburgers Frikadellen

Savannah · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

40 mins

Description

Frikadellen the original hamburger are served like a flattened meatball with string beans and salad I also like to use this recipe to make Swedish meatballs but omit the paprika My aunt in Hamburg Germany taught me this recipe and Ive been making it ever since Serve with steamed string beans and tossed salad Or serve on a kaiser roll with lettuce tomato pickled cucumbers finely sliced deepfried onions and curry ketchup

Ingredients

- - 1 kaiser roll - ? pound ground beef - ? pound ground pork - 1 onion
- finely chopped - ¼ cup chopped fresh parsley - 1 large egg - 1 teaspoon Hungarian hot paprika (Optional) - salt and ground black pepper to taste

Instructions

1. Soak kaiser roll in a medium bowl of water for 10 minutes. Drain and squeeze out excess water; crumble into a large bowl. Add ground meats
2. onion
3. parsley
4. egg
5. paprika
6. salt
7. and black pepper to crumbled roll; mix until well blended. Shape mixture into large flattened meatballs. Heat a large nonstick skillet over medium heat. Fry meatballs in the hot skillet until browned and no longer pink in the center
8. about 5 minutes per side. An instant-read thermometer inserted into the center of a patty should read at least 160 degrees F (70 degrees C). Dotdash Meredith Food Studios