## Cameron's Kitchen

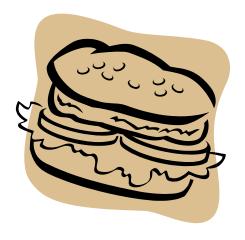


## Mielone Kotlety (Polish Pork Hamburgers)

Great South Chicago Staple.

## Ingredients - Serves 6

- 4 tbsp. butter
- 3 medium yellow onions (2 thinly sliced, 1 finely chopped)
- Salt and freshly ground black pepper
- ½ cup milk
- 2 slices white bread, torn into pieces
- 2 lbs. ground pork
- ½ lb. ground veal
- 2 ½ cups fine dried bread crumbs
- 2 cloves garlic, finely chopped
- 2 eggs
- ¼ cup canola oil
- Sliced rye or brown bread
- Mustard



## **Steps**

- Heat butter in a large skillet over low heat. Add sliced onions and salt and pepper to taste; cook until caramelized, about 25 minutes. Keep warm.
- Meanwhile, put milk and bread into a bowl; let soak briefly; break up with your fingers. Add remaining onions, pork, veal, ½ cup bread crumbs, garlic, eggs, and salt and pepper to taste; mix. Form mixture into 10 patties. Transfer remaining bread crumbs to a dish; coat each patty with bread crumbs
- Heat 2 tbsp. oil in a large skillet over medium heat. Add half of the patties and cook, flipping once, until browned, 12-14 minutes total. Transfer to a plate; keep warm. Repeat with remaining oil and patties. Serve burgers on sliced bread, with reserved caramelized onions, and mustard, if you like.