

Cameron's Kitchen



Mielone Kotlety (Polish Pork Hamburgers)

Great South Chicago Staple.

Ingredients – Serves 6

- 4 *tblsp. 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

1. 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.
2. 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
3. Heat 2 *tblsp. 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.

