

Danish Frikadeller (Meatballs)

1 ½ lbs. ground pork (not sausage) Jensen's will grind the pork for you.

2 Tlbs Flour

1 egg

1 small onion, diced

About 1 ½ cups milk

1 tsp. salt

½- 1 tsp. pepper

Oil for frying

Using a mixer, mix the pork, flour, egg and onion in a bowl. Gradually add milk until the mixture is very moist, but not dripping. Stir well. Add the salt and pepper. Cover with plastic wrap and put into the refrigerator for 2-8 hours. Remove from the refrigerator and add 1 tsp. baking powder. Check to make sure the meat mixture is moist. It should have firmed up in the refrigerator, but still be slightly moist. If it is not, add a little more milk. (you don't always need to add more milk- you just have to look at the mixture to see) To form meatballs, scoop up about 2 ½ Tlbs. meat mixture and form into a slightly flattened oval, about the size of a small egg. Using low heat, slowly fry in oil, browning on both sides. This should take about 10 minutes per side.

These can be served with potatoes and you can make a brown gravy with the meat drippings. They are also delicious cold, or served on bread, sandwich style.