



Cook Your Own - Frikadeller - Danish Meatballs

One of Denmark's best loved dishes, the meatballs can be served with a mixed salad and boiled potatoes

This recipe makes about 20 delicious meatballs

Ingredients

- 500gm minced pork
- 1 onion (finely chopped or grated)
- 1 egg (beaten)
- 3oz fine porridge oats or breadcrumbs
- 60ml milk
- 1 pork stock cube (dissolved in hot water)
- Salt & ground pepper to taste
- Oil & butter for frying

Method

1. Add milk and egg then fork mix until all ingredients are evenly combined.
2. With damp hands, shape into 18 or 20 ovals or rounds.
3. Fry in butter/oil until golden brown on both sides and cooked through. Approx.. 7 or 8 minutes turning twice.
4. Serve hot or cold with suggested accompaniments. You could also easily serve these as a finger food in a lunch box or picnic
5. Serve and enjoy!

Always ask for an adult's permission before cooking in the kitchen

