

Klopsiki

1 medium onion finely diced
2 tablespoons of butter
1 lb of ground beef
1 lb of ground pork
2 eggs beaten
1/4 of a cup of dry breadcrumbs
2 tablespoons of milk
2 teaspoons of salt
3/4 of a teaspoon of pepper
3/4 of a teaspoon of garlic powder
6-8 cups of beef broth
(bouillion cubes & water or stock)

Preheat oven to 350 f

Saute onion in butter over a medium - high heat until translucent, stirring occasionally then leave to cool.

Mix the two meats with the eggs, bread crumbs, milk and seasonings.

Heat the beef broth to a simmer and add the cooked onions to the meat mixture and shape into meatballs.

Drop the meatballs into the simmering broth and then remove with a slotted spoon when they float to the top, this takes about 5 minutes.

Bake in the oven for 20-25 minutes.

Serve with sour cream or a mushroom or tomato sauce.

My mum used to make this quite a lot for us, often she did them as just rissoles and just fried them without putting them in the broth. My dad loved these, mum called them Klopsies, we said that mum couldn't say it in Polish so she had her English version which we called Pinglish.