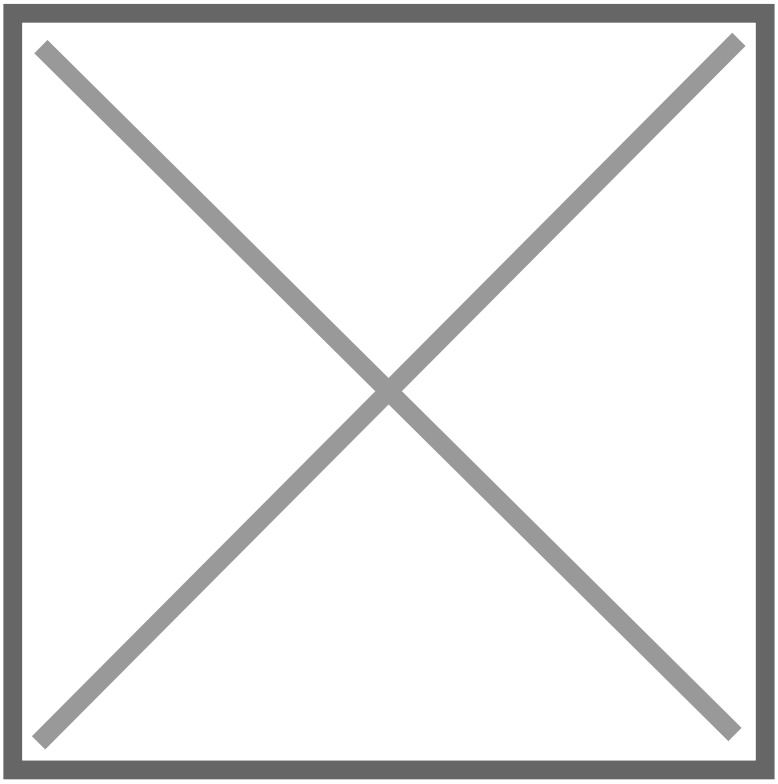
Kotletai (???????)



Yields	8 servings

Ingredients

- 500 g minced beef, can be replaced with minced turkey
- 500 g minced pork
- 200 g cheese, Appenzeller
- 1 egg
- 2 onions
- 150 g white bread
- 1 tbsp honey mustard
- 0.5 cup milk
- 3 tbsp water
- 1 salt
- 1 tsp ground black pepper

Instructions

1. Chop the onions finely and fry till it starts to brown. It does not need to be fully fried.
2. In a separate bowl submerge white bread into milk.
3. Whisk the egg with the mustard.

4. Mix all ingredients by hand. Then form flat balls size half of a (Žygio) palm.
5. Fry them on medium heat from both sides covered under the lid. You can add some water into the pan to let them steam a little.

Revision #1
Created 2023-06-22 06:51:24 UTC by Žygimantas
Updated 2024-02-17 18:34:23 UTC by Žygimantas