

Koenigsberger Klopse

Ingredient List for **four** good sized portions

1 pound ground beef

1 pond ground pork

2 eggs

1 cup Bread crumbs

1 onion (medium size)

3 - 4 lemon

Butter 200 gr

8 o 10 potatoes - I always prefer yellow (but doesn't matter)

You will need to supply:

(salt, pepper, eggs, ground caraway optional, 1 jar of capers, flour)

How to make it:

In a bowl mix up the ground meat with 2 full eggs, the bread crumbs spices like salt, pepper, I prefer a little ground caraway, 1/4 onion (diced) form meatballs (size is your preference). You can serve 3 bigger ones per person. I like to form them into a good inch size.

While you prepare those meat balls bring 3.5 to 4 litre of water to a boil. Add 1 1/2 tsp. Salt, three Bayleaves and 3/4 of the onion (large pieces).

When the water is boiling add the meatballs carefully. Bring pot to a simmer for 20 to 25 min.

In a separate pot melt butter add flour and heat until it foams - not browning.

Slowly ladle the broth from the meatball pot into the foaming butter mix and whisk firmly (so no lumps form).

Repeat until the thickness you wish is reached.

Add some salt and pepper to your taste-reference. Transfer the meatballs into the sauce.

Now add the jar capers and give the sauce a little simmer to incorporate all the flavour.

We serve boiled potatoes and a carrot slaw with it.