

## Fricadelle German Hamburgers

1 large egg  
1 medium onion  
2 or 3 slices of dry bread, crumbled into pieces  
2 lb ground beef  
1 lb ground pork  
salt  
pepper  
corn flake crumbs

Puree egg and onion in a blender. Place bread in a mixing bowl and pour egg and onion mixture on top. Mix together. Add ground meat, and salt and pepper to taste. Mix well (it works best if you knead it together with your hands). Shape into patties. Roll patties in corn flake crumbs to coat well. Cook on barbeque grill until done and outside is very crunchy, about 30 minutes. For indoor cooking, fry in a cast iron pan (this works best to make the outside crunchy).

Makes about 10 burgers.