

Pljeskavica: Balkan Burger



Ingredients

Ground beef - 500g

Ground pork - 300g

Ground lamb - 200g

Onion, finely chopped - 1

Cloves of garlic, minced - 2

Paprika - 1 tsp

Ground black pepper - 1 tsp

Salt - 1 tsp

Cayenne pepper (adjust to taste) - 1/2 tsp

Dried oregano - 1/2 tsp

Dried thyme - 1/2 tsp

Lepinja (Serbian bread) or burger buns, for serving – 6

Instructions

In a large mixing bowl, combine the ground beef, lamb, and pork.

Add the chopped onion, minced garlic, ground paprika, salt, black pepper, and any optional herbs and spices. Mix well until all of the ingredients are evenly combined.

Cover the bowl and refrigerate the mixture for at least 1 hour.

Preheat a grill or a skillet over medium-high heat.

Divide the meat mixture into equal portions and shape them into large, flat patties, about 1/2 to 3/4 inch thick.

Grill the Pljeskavica patties for about 5-7 minutes per side or until they are cooked to your desired level of doneness.

While the meat is grilling, lightly toast the lepinja or burger buns on the grill or in a toaster.

Once cooked, remove the Pljeskavica from the grill and let them rest for a few minutes before serving.