

Pljeskavica - Traditional Serbian Burger Recipe



Prep time

10 mins

Cook time

20 mins

Total time

30 mins

INGREDIENTS

For the meat patties:

- 1 pound (450g) ground beef
- 1 pound (450g) ground pork
- 2 teaspoons salt
- 1 teaspoon sweet paprika
- ½ teaspoon black pepper
- ½ cup sparkling water
- 2 tablespoons olive oil
- 2 medium onions, finely chopped
- vegetable oil, for frying

For the burger assembly:

- Lepinje (Serbian Triple-Raised Soft Baked Flatbread) or 4 pita bread pockets
- Ajvar
- Kajmak
- Onions
- Pickles

1. In a bowl, mix ground beef and pork, salt, sweet paprika, black pepper and sparkling water. Combine with your hands. Brush olive oil on the surface of the meat mixture. It will help us to retain moisture. Cover with plastic wrap and refrigerate for at least few hours or overnight.

2. Add onions to the meat mixture and mix well. Divide to 4 balls and use your hands to pound it to a thin patty. The size should be about 6-7 inches (15-17cm) in diameter.
3. Grill or fry your patties for about 3-4 minutes per side or more, if desired. Take pita pockets and assemble your burgers by spreading ajvar and kajmak and adding onions and pickles as desired.