

CASSEROLES

GROUND BEEF WITH PANCAKES†

(HACKFLEISCH MIT KRATZETE)

- 6 oz. bacon diced
- 1/2 cup diced onion
- 1 lbs. ground beef
- 14 stuffed olives cut in half
- 4 tablespoons vegetable oil
- 1 1/2 cups flour
- 2/3 cup milk
- 3 eggs separated
- Salt, pepper, nutmeg for seasoning

Sift the flour into a bowl. Add salt and stir in the milk and egg yolks. Stir well and place in the refrigerator. Cook the bacon until crisp. Pour off the fat, add onions and brown lightly. Pour into a bowl and set aside. Brown the beef in a sauce pan and discard the fat. Stir in the bacon mixture, olives and keep warm. Beat the egg whites with a dash of salt until stiff and stir into the flour mixture which results in the pancake batter. Place 2 tablespoons of oil in a frying pan, heat and pour in half of the pancake batter. Let it cook for 2-3 minutes at medium heat. Carefully turn the batter over and cook the other side for 2-3 minutes. Take two forks and tear the pancake into bite size pieces, cook another minute and place on a platter and keep it warm. Repeat this process with the remaining batter. Pour pancake pieces over the meat mixture and stir together. Heat for 2 minutes and serve with a salad.

Serves 4

