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## LUXEMBURGER

Prep: 20 mins – Serves 6 – Easy

3 Mettwurst sausages  
350g mixed pork and beef mince  
1 egg  
3 tbsp breadcrumbs

To serve:  
6 burger buns  
1 small jar of sauerkraut cooked in wine  
Kachkéis  
Mustard  
Lamb's lettuce

Slice the Mettwurst lengthwise and scrape out the filling with a spoon. Discard the skin and put the sausage meat into a bowl with the mince, egg and breadcrumbs. Mix to combine and form into 6 patties.

Heat two tablespoons of sunflower oil in a frying pan and fry the patties for approximately 3 minutes on one side. Flip them over, cover the pan with a lid and fry for another 7 minutes, turning them from time to time, until cooked through. Put on a plate and cover with foil.

Slice the burger buns in half and toast them briefly in the pan used to fry the patties.

Heat up the sauerkraut in the microwave.

Spread a dollop of mustard over the base of each burger bun, top with some Kachkéis and some lamb's lettuce. Place the burger patty on top, spread a generous spoonful of warm sauerkraut over the patty and top with the bun lids.

## GROMPEREKICHELCHER BITES

2 x 24 hole mini muffin tin – Prep: 25 mins – Oven: 20 mins – Makes 48 – Easy

800g floury potatoes  
½ onion  
¼ tsp salt  
sunflower oil

Preheat the oven to 200°C fan.

Peel the potatoes and the onion and finely grate them. Transfer to a colander, season with salt, mix well and squeeze out as much liquid as you can.

Pour some sunflower oil into the holes of two 24 hole mini muffin tins. Fill each hole with the potato mix, pressing down.

Brush the potato mix with some more sunflower oil and bake in the preheated oven for 20-30 minutes until they are golden at the bottom and easily coming out of the tin.

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