



SPICY HUNGARIAN HAMBURGER

INGREDIENTS:

500 g of Sokolów burger meat
1 red onion
1 small chilli pepper
1 small bunch parsley leaves
oil
salt

RELISH:

oil
1 onion
1 green pepper
1 packaging Sokolów Hungarian kabanos sausages
1-2 teaspoons sweet paprika
2-3 tablespoons ketchup

EXTRAS:

2-3 tablespoons mayonnaise
hamburger buns
some iceberg lettuce leaves

PREPARATION:

1. Finely chop the onion, chilli pepper and parsley and add to the meat. Mix the ingredients well and form cutlets.
2. Heat the frying pan on the grill on the side burner and fry the sliced sausages, onions, and peppers in oil. Combine the ingredients with the paprika powder. Finally, add the ketchup. Simmer everything until the vegetables are tender.
3. Brush the burgers with oil, sprinkle with salt and put on a well-heated grate. After the meat is fried, make the burgers: spread the bread rolls with mayonnaise, then add the chopped iceberg lettuce, burgers, and relish.