Bran Meat Cakes

Ingredients

- 1 lb ground beef
- 1/2 lb ground veal
- 3/4 cup bran
- 1 egg, beaten
- 2 Tbsp minced onion
- 1 1/2 tsp salt
- 1/4 tsp pepper
- 1/2 cup milk

Instructions (Inferred)

1. Combine ground beef, ground veal, bran, egg, minced onion, salt, and pepper in a large bowl.
2. Add milk and mix until just combined - do not overmix.
3. Form into patties approximately 3/4" thick.
4. Pan-fry in a lightly greased skillet over medium heat, approximately 4-5 minutes per side, until browned and cooked through.
5. Serve with tomato sauce, brown sauce, or mushroom sauce.

Bran meat cakes.

1 pound ground beef – 2 tblsp. minced onion
½ " " veal 1½ tsp. salt
¾ cup Bran ¼ " pepper.
1 egg. ½ cup milk.

Serve with tomato sauce or brown sauce or mushroom sauce.

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