**Instructions**

Grind meat 3 to 4 times with onion. In large mixing bowl, combine meat, flour, eggs, salt, pepper and water.

Drop by teaspoon or use Danish dumpling maker (bollerprojte), into lightly salted boiling water. Boil gently for 3 to 5 minutes. Remove and stain, serve in chicken soup.

**Ingredients**

250 g lean ground beef

250 g lean ground pork

2 eggs

75 ml (5 tbsp) flour

10 ml (2 tsp) salt

10 ml pepper

1 onion finely grated

200 ml water