

# Grilled Croatian Pljeskavica

January 19th, 2026

**This recipe serves: 12**

Prep Time: 00:15

Cook Time: 00:10

Pljeskavica (pronounced \Ple-YES-ka-vitz-a) is a Croatian word that means "burger". While these blended meat burgers are perfect for the BBQ, they can also be grilled on the stovetop or even baked in the oven. The ideal Pljeskavica meat blend is about 70% Beef and 30% Pork. Add garlic, salt and pepper, then some peppers, and paprika. After that, grill to perfection. You should limit the amount of time spent mixing the ingredients together so that you don't break down the fat cells and end up with a sticky meat mixture. This traditional Balkan patty is frequently used to make Cevapi (kabob) and eaten with Cevap Lepinje.

## Ingredients:

1.5 lb Ground Beef  
1 lb Ground Pork  
6 Cloves Garlic, minced  
2 Ounces Green Chili Peppers (or to taste), finely chopped  
1 Tablespoon Smoked Paprika  
1/2 Teaspoon Table Salt  
1/4 Teaspoon freshly ground Black Pepper

Optional ingredients:

1/2 Onion, finely diced  
1/4 Ounce Italian Parsley, finely chopped

## Directions:

In a medium bowl, add the Meats, minced Garlic, Chili Peppers, Smoked Paprika, Salt and Black Pepper, and any optional ingredients.

Mix all the ingredients together by hand, until fully integrated.

Separate the Meat into 4 ounce pieces. Form each piece into a 1/4" thick round patty.

Pljeskavica can be grilled immediately, or sealed in airtight bags (uncooked) and frozen up to 6 months.

For best results, form the Meat Patties, then arrange on a sheetpan and freeze for about an hour.

This will ensure that the shape of each Patty is maintained.

Move the frozen Patties into airtight bags and freeze.

Thaw before cooking.

Pljeskavica can be grilled or fried.

Ensure that the Meat is fully cooked.

Serve on Lepinje Bread with Ajvar sauce.