

Swedish Meatballs with Creamy Gravy

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This recipe makes a yummy meatball that doesn't taste Italian but tastes way better than the frozen kind you purchase at IKEA Swedish furniture stores. Makes 8 servings.

Ingredients:

4 tablespoons butter, divided
1 cup minced onion
2 slices bacon, minced
1 pound ground beef
3/4 pound ground pork
3 large eggs
1 teaspoon ground allspice
1/2 teaspoon ground nutmeg
2 teaspoons pepper
1 tablespoon salt
2 teaspoons sugar
1 cup breadcrumbs
2 1/3 cups beef stock, divided
2 tablespoons flour
2 tablespoons sour cream

Directions:

1. In a small saute pan over medium heat, cook together one tablespoon butter, bacon and onion until the bacon is crisp and the onion is translucent, about 5 minutes.
2. Put the onions and bacon into a large bowl and add the beef, pork, eggs, spices, breadcrumbs, and 1/3 cup stock. Mix thoroughly.
3. Form the meatballs into small balls about 1 inch in size.
4. In a large skillet heat one tablespoon butter over medium heat and cook the meatballs in 4 batches until cooked and browned, about 6 to 8 minutes per batch. Add one more tablespoon of butter for each batch.
5. After all the meatballs are cooked add the flour and cook until a paste forms, about 2 minutes.
6. Add 2 cups of stock, bring to a simmer, and stir until slightly thickened.
7. Return the meatballs to the pot and stir in the sour cream. Serve hot.

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