

Swedish Meatballs

Meatballs:

- 6 T butter, divided
- 1/2 yellow onion, finely chopped
- 1 1/2 t fine salt
- 1/4 C milk
- 2 large eggs
- 2 slices white bread shredded or 1/3 C plain bread crumbs
- 3/4 t freshly ground pepper
- 1/4 t nutmeg
- 1/4 t allspice
- 1 lb ground beef
- 1 lb ground pork (or use all beef)

Gravy:

- 5 T flour
- 3 1/4 C beef broth
- 1/2 C cream
- salt and pepper to taste

1 lb egg noodles

Preheat oven to 350°-425°.

Meatballs: Melt 2 T butter in a large skillet and saute the onions with the salt until the onion is translucent. Transfer onion mixture to a large bowl. Add milk, eggs, bread, pepper, nutmeg, and allspice to the onion mixture; stir to combine. Add meat and mix well. Form into meatballs. Add 4 T butter to the skillet and brown meatballs on all sides in batches. Place on silicone mat on baking sheet and place in oven to cook through while you make the gravy.

Gravy: Add flour to butter in the skillet and cook until golden brown. Add broth and cream. Stir until thickened. Add cooked meatballs.

Serve over egg noodles