

The Amazing Swedish Meatball

Prep Time: 20 Minutes Cook Time: 1 Hour Ready In: 1 Hour 20 Minutes

Servings: 6

"These Swedish Meatballs are fabulous! Very easy to make with such simple ingredients, and they're just delicious. This recipe has been in my family for years - friends and family wait all year to eat them."

Ingredients:

1 pound ground beef
1/2 pound ground pork
1/2 cup chopped onion
3/4 cup bread crumbs
1 egg
1/2 cup milk
1 tablespoon dried parsley
1 tablespoon Worcestershire sauce
1/2 teaspoon salt
1/4 teaspoon pepper

Sauce:

1/4 cup vegetable oil
1/4 cup all-purpose flour
1 teaspoon paprika
1/2 teaspoon salt
1/4 teaspoon pepper
2 cups boiling water
3/4 cup sour cream



Directions:

1. Preheat oven to 350°F. Lightly grease a 9x13 inch baking dish.
2. In a large bowl, combine ground beef, ground pork, chopped onion, bread crumbs, egg, and milk. Mix in seasonings of parsley, Worcestershire sauce, salt, and pepper. Mix well with your hands. Shape into walnut-size balls, and place on baking dish. They should be touching.
3. Bake for 30 minutes in preheated oven. Turn frequently so they brown evenly on all sides.
4. **To make the sauce:** In a saucepan, combine oil, flour, paprika, salt, and pepper. Cook over medium heat until sizzling. Stir in hot water and sour cream until smooth and heated through.
5. When meatballs have cooked 30 minutes, pour sauce over the top, and return to the oven for 20 minutes, stirring occasionally.