



Swedish Meatballs

A dish of middling complexity, Swedish meatballs, accompanied by a mushroom sauce and a starch (usually noodles), is a favorite in our house. Recommended by a friend, who claimed that it would never leave leftovers, we have never found them to be



Ingredients

- 1lb Burger
- 1 tsp Salt
- ¼ tsp Black Pepper
- ¼ cup Ketchup
- 1 Tbsp Worcestershire Sauce
- ¼ cup Minced Onion
- ½ cup Bread Crumbs
- 1 ½ cup Milk
- 2 Tbsp Flour
- 2 Tbsp Oil
- 1 Can Condensed Cream of Mushroom Soup
- 1 Tbsp Vinegar
- 1 ½ tsp Worcestershire sauce

Directions

- Step 1** – Mix the burger, salt, pepper, ketchup, 1Tbsp Worcestershire Sauce, onion, crumbs, and ½ cup of milk, knead, and form into ~16 balls.
- Step 2** – Roll the balls in the flour and brown them in a skillet with the oil. We prefer olive oil for this. Arrange in a medium casserole dish.
- Step 3** – Mix the rest of the ingredients in the skillet and heat/stir until it is smooth and hot. Pour over the meatballs. At this point you can store this for later in a fridge/freezer.
- Step 4** – Bake in the oven at 350°F for 10-15 minutes until bubbly. Serve with hot buttered noodles or mashed potatoes