

Swedish Meatballs

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If you're a fan of the traditional Swedish meatballs from a certain Swedish department store, you'll love these. Serve them with a cream sauce and some lingon-berry jam for a traditional Swedish dinner experience.

Ingredients:

300g beef mince
200g pork mince
200g breadcrumbs
1 egg
100ml milk
1 small white onion
2 cooked potatoes
Salt and pepper
Olive oil

Directions:

1. Soak the breadcrumbs in the milk, and then add the cooked flesh of the potatoes and the egg.
2. Mash everything together until smooth with the back of a fork.
3. Finely chop the onion and add this to the mixture.
4. Add the beef mince and pork mince, and then season well.
5. Work the mixture with your hands until everything is fully mixed.
6. Make small balls from the mixture and then fry them in a little bit of olive oil until fully cooked through and golden brown.

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