

Meatballs - "Köttbullar"

Ingredients:

1 dl (½ cup) fine dry bread crumbs
1 dl (½ cup) light cream
1 dl (½ cup) water
200 g (7 oz.) ground beef
200 g (7 oz.) ground lean pork
1½ tsp. salt
½ tsp. ground allspice
2 tbl grated yellow onion
(and/or 2 crushed garlic cloves)
1 egg, beaten
3 tbl margarine or butter

Directions:

Mix the bread crumbs, cream and water; set aside for 5 minutes.
Work together the beef, pork, salt, allspice and onion.
Gradually add the bread crumbs, then the egg.
Blend well and fry a sample to test the seasoning.
Shape into balls.
Make large meatballs to be served for dinner or small meatballs for the smörgåsbord.
Heat part of the margarine or butter in a skillet.
Add 10 to 15 meatballs.
Fry over moderate heat until the meatballs are beautifully brown and cooked through.
Transfer to a serving dish and keep hot while frying the remaining meatballs.
Serve with boiled potatoes, lingonberry preserve and a tossed salad.