

Swedish (ish) Meatballs with Cream Gravy

Yield: 5 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/swedish-pickle-recipe>

Ingredients:

- 1/2 cup breadcrumbs 1oz, 25g fresh white, or panko
- 1/4 cup whole milk cream
- 2 tablespoons unsalted butter divided
- 1/2 cup onion 100g, 4oz, about 1 medium, finely chopped
- 3/4 pound ground beef chuck or sirloin
- 3/4 pound ground pork
- 1 large egg
- 1/4 teaspoon ground nutmeg freshly
- 1 1/2 teaspoons coarse kosher salt
- 1/2 teaspoon freshly ground black pepper
- 3 tablespoons all purpose flour
- 2 1/2 cups low sodium chicken stock
- 1/2 cup heavy cream
- 3 tablespoons lingonberry or red currant preserves
- 1 tablespoon pickle juice from Quick Cucumber Salad, or use 1/2 tablespoon white wine vinegar
- 1 tablespoon worcestershire sauce
- 2 teaspoons Dijon mustard
- kosher salt
- freshly ground black pepper
- lingonberry or red currant preserves
- pickled cucumber
- salad

Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 210 milligrams

4. Fat: 48 grams
 5. Fiber: 1 grams
 6. Protein: 31 grams
 7. SaturatedFat: 23 grams
 8. Sodium: 1220 milligrams
 9. Sugar: 5 grams
 10. TransFat: 0.5 grams
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