Meat/Swedish Meatballs

A: 2 slices bread
B: 1/2 milk, warmed
C: 1T butter
1 onion, small dice
D: 3T butter
1 1/2T flour
E: 2T rum (or brandy)
F: 1C chicken broth
1/2C cream
1t dijon mustard
G: 1# ground beef
1# ground pork
2 eggs
3c garlic, minced
1t pepper
1/2t allspice
1/2t ginger
1/4t nutmeg

From the kitchen of David and Jennifer Deaven

Meat/Swedish Meatballs

1/8t cloves
H: 1T olive oil
I: parsley, cilantro

1. Process (A) into fine crumbs, place on baking sheet and dry (or use 1C panko chrumbs). Combine with (B) and set aside.
2. Saute (C) in pan until onions are starting to caramelize. Remove 1/2 to a mixing bowl. Add (D) and stir until flour starts to brown.
3. Add (E) and set on fire by swirlling pan over fire. Once flamed add (F) and stir over low heat to create a thick gravy sauce.
4. Add (G) to bowl with reserved onions, add reserved bread crumbs, mix well. Place 2T balls onto baking sheet and drizzle with (H). Roast under broiler for 5-10 minutes, turning as necessary.
5. Garnish with sauce and (I). Serve with cranberries, lingonberries, potatoes.

Servings: 8


```
$Id: swedish_meatballs,v 1.1 2018/12/03 01:56:28 deaven Exp $
```


From the kitchen of David and Jennifer Deaven