

Swedish Meatballs

x 1 1/2
4 5/4

FOR THE MEATBALLS

x 2

- 1/2 cup fine dry bread crumbs
- 1/4 cup heavy cream
- 2 tablespoons olive oil
- 1 medium red onion, finely chopped
- 1/2 pound ground chuck or sirloin
- 1/2 pound ground veal
- 1/2 pound ground pork
- 2 tablespoons honey
- 1 large egg
- Kosher salt and freshly ground black pepper
- 3 tablespoons unsalted butter

FOR THE SAUCE

- 1 cup Chicken Stock (page 263)
- 1/2 cup heavy cream
- 1/4 cup lingonberry preserves (below)
- 2 tablespoons juice from Quick Pickled Cucumbers (below)
- Kosher salt and freshly ground black pepper

FOR SERVING

- Garlic Mashed Potatoes (page 188)
- Lingonberry preserves (see Sources, page 289)
- Quick Pickled Cucumbers (page 181)

1. **PREPARE THE MEATBALLS:** Combine the bread crumbs and heavy cream in a small bowl, stirring with a fork until all the crumbs are moistened. Set aside.

2. Heat the oil in a small skillet over medium heat. Add the onion and sauté for about 5 minutes, until softened. Remove from the heat.

3. In a large bowl, combine the ground beef, veal, pork, onion, honey, and egg, and mix well with your hands. Season with salt and pepper to taste. Add the bread crumb cream mixture and mix well. With wet hands (to keep the mixture from sticking), shape the mixture into meatballs the size of a golf ball, placing them on a plate lightly moistened with water. You should have about 24 meatballs.

4. Melt the butter in a large skillet over medium-high heat. Add the meatballs, in batches if necessary, and cook, turning frequently, for about 7 minutes, until browned on all sides and cooked through. Transfer the meatballs to a plate, and discard all but 1 tablespoon of fat from the skillet.

(SCRAPE BROWNED BITS & TOSS)

5. **PREPARE THE SAUCE:** Return the skillet to the heat, whisk in the stock, cream, preserves, and pickle juice, and bring to a simmer. Season to taste with salt and pepper. Add the meatballs to the sauce, reduce the heat to medium, and simmer for about 5 minutes, until the sauce thickens slightly and the meatballs are heated through. Serve hot with the mashed potatoes, preserves, and pickled cucumbers.

Many supermarkets and meat markets sell a meat loaf mix of ground beef, pork, and veal. However, if the mixture isn't available or you can't buy ground pork or ground veal separately, you can grind the meat yourself in small batches in a food processor.

Although lingonberry preserves are the traditional accompaniment to these meatballs, some sweet-tart Fresh Cranberry Relish (page 210) would be a good stand-in.