

## Swedish Meatballs

1 pound ground round (ground twice)  
1/2 cup fine plain dry bread crumbs  
1 egg  
2/3 cup milk (a little less, so add slowly)  
2 tbls. fresh grated onion  
1 teas. Salt  
1/8 teas. Pepper  
1/8 teas. Nutmeg

Mix together (adding milk slowly) until mixture is moist. Gently form into 1 inch balls, don't make them too much bigger. Brown in a little hot fat (Crisco); turning the meatballs until slightly brown on all sides. Add about 1/4 to 1/2 cup hot water and cover. Simmer for 20 minutes. Remove meatballs from the water and set aside. Add 3 beef bouillon cubes to the hot water. Make the gravy by adding a flour/water mixture. Stir until gravy thickens. Pour the gravy over the meatballs. These Swedish meatballs taste best the next day. They freeze well too, which is great for holiday meal preparations.

\* My mom had been making Swedish meatballs for as long as I can remember. In addition to enjoying them for Sunday dinner, they are always served at our Easter and Christmas celebrations. They are a family favorite.