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Dawley Farm Village  
at the Roundabout  
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### Swedish Meatballs with Sour Cream Sauce

Makes 60-70 1-inch mini-meatballs

These flavorful meatballs make a festive appetizer that are just the right size! You'll find that these mini-meatballs are packed with flavor and may be enjoyed in one bite. The savory sauce makes them even better! Serve with cocktail picks and appetizer plates. Start the party!

#### **Ingredients:**

1 small onion, finely diced  
1 tablespoon olive oil  
1 lb. ground beef (96% lean)  
1 lb. ground pork  
1 cup Panko breadcrumbs  
1/2 cup beef broth  
1 tablespoon parsley, minced  
3 cloves garlic, crushed  
2 eggs  
1/4 teaspoon ground allspice  
1/2 teaspoon Kosher salt  
1/2 teaspoon black pepper  
Olive oil for the baking pan

#### **Sour Cream Sauce Ingredients:**

2 tablespoons butter  
2 tablespoons flour  
1 cup beef broth  
1/2 cup sour cream  
Salt and pepper, to taste  
1 tablespoon minced parsley  
(for garnishing)

#### **Directions:**

(1) In a small skillet, sauté the finely diced onions in olive oil until translucent, about 5 minutes. Cool slightly.

(2) Mix the onions with the beef, pork, breadcrumbs, broth, parsley, garlic, eggs, and spices.

(3) Make the meatballs. With a small scoop or spoon, form small balls about 1-inch in diameter. Place on one or two lightly oiled parchment-lined rimmed baking sheets.

(4) Bake the meatballs in a 400°F oven for 14-16 minutes or until cooked through, and the internal temperature reaches 160°F.

Do-Ahead Tip: Bake the meatballs a day ahead of time, then refrigerate the meatballs, OR bake and freeze for up to a month. Reheat the meatballs in the oven before serving.

(5) Make the Sauce: In a saucepan, cook the butter and flour roux for 2 minutes whisking constantly. Add the beef broth and continue to whisk until the sauce is smooth. Add the sour cream and whisk until well-combined. Season generously with salt and pepper.

(6) Pour the sauce over the meatballs, toss to coat, and serve. Or, serve the sauce as a bed for the meatballs, or on the side. Garnish with minced parsley.