



Recipe Database

Swedish Meatballs

Yield: 25 Servings

Ingredients	Quantity	Directions
Bread, white, stale	1 1/4 lbs.	Soak the bread in the milk for one hour. Mix the ground meats, potato, onion, and seasonings well and add the bread and milk mixture. Shape into 2 1/2 oz. balls. Place on greased baking sheets and brown in a 400 degree oven for approximately 30 minutes. Remove balls to serving pans. Dissolve the B-V in the boiling water and use to make gravy from drippings in the baking pans, thickening as much as necessary. Add sour cream to sauce and heat thoroughly, but do not boil. Pour sauce over meat balls and keep in a warm place for about 1/2 hour before serving to allow flavors to blend.
Milk	2 cups	
Beef, ground	2 lbs.	
Veal, ground	1 3/4 lbs.	
Pork, ground	1 1/4 lbs.	
Potato, raw, grated	8 oz.	
Onions, finely chopped	6 oz.	
Salt	1 oz.	
Pepper	1 tsp.	
Ginger	1 tbsp.	
B-V	2 oz.	
Water, boiling	1 qt.	
Sour Cream	1 pt.	

B-V
Beef Upper

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