

Swedish Meatballs

January 26, 2023

- 2 lbs ground pork
 - 1 medium onion finely chopped
 - 2 carrots shredded finely
 - 1 TB Everything but the Bagel Seasoning (+)
 - 1 tsp salt and pepper
 - 1 TB parsley
 - $\frac{3}{4}$ cup Panko bread crumbs
 - 1 egg
 - 1 bouillon cube in 1 cup hot water
 - $\frac{1}{2}$ cup sour cream (+)
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1. Mix together pork, onion, carrot, egg, bread crumbs and spices.
 2. Form meatballs.
 3. Using some olive oil, brown on all sides in the skillet.
 4. When brown, remove from pan, scraping bottom.
 5. Add 1 cups water and beef bouillon.
 6. Whisk in sour cream to your taste.
 7. Add meatballs to sauce and let simmer 10 minutes.