

Vickie's Mom's Swedish Meatballs

INGREDIENTS:

1 pound Ground Beef
1 pound Ground Pork
1 cup Seasoned Bread Crumbs
1 tsp Black Pepper
1/2 tsp White Pepper
1 tsp Onion Powder
1 tsp Garlic Powder
3 Tablespoons of Milk or Cream
1 can Cream of Mushroom Soup
1 can Cream of Chicken Soup
1/2 soup can of Milk for each Soup Can used
Butter for browning meat balls
Flour to roll meat balls in prior to browning
Ball scooper for consistent meatball sizing



1. Combine Ground Beef and Pork with hands, and knead together until well blended.
2. Add bread crumbs, and spices, and continue to work together into the meat mixture. Feel free to experiment with other favorite seasonings.
3. Add in Milk or Cream. This will help expand your bread crumbs.
4. Get out your favorite large skillet.
5. Put flour in small bowl. You will need to replenish as needed.
6. Put approx. 4 tablespoons of butter in skillet on Medium heat.
7. Roll meatballs by hand to favorite size, or use a melon baller, or cookie dough scoop. (I like them about the size of the palm of my hand.)
8. Roll meatball in flour, and then place in skillet to brown.
9. Move meatballs around in your skillet and brown evenly on all sides. Keep browning until you feel they are at least medium well done in the inside.
10. Place meatballs in either a crock pot or a ceramic bowl for further baking / slow cooking.
11. Cook until all meatballs are browned.

NEXT PHASE:

12. In saucepan, combine your soups and milk. Simmer until well blended. I add additional spices in my mixture to ensure lovely flavors and aromas.
13. Pour over your meatballs.
14. You can put in the oven on 350 degrees and bake for 30 - 45 minutes or refrigerate overnight if you are taking for a next day meal.
15. If you place in crockpot, put in refrigerator, and take to your event next day. Depending on how quickly you want them to be finished, set your crockpot on either low or medium. If you find that your gravy is too thick, add additional milk or cream while simmering.
16. ENJOY!

*** This recipe can be easily doubled for larger gatherings!*