

# SMÖRG- ÅSBORD

What's a party without food? Use our Swedish meatball recipe and hors d'oeuvres suggestions to create a mouthwatering smörgåsbord.

## Suggested hors d'oeuvres

Gravlax  
Pickled Herring  
Whitefish  
Cabbage  
Pickled Cucumbers  
Boiled Potatoes  
Deviled Eggs  
Billy's Pan Pizza (or other brand)  
Rice Pudding

## Swedish Meatballs

2 cups soft bread crumbs  
2/3 cup milk  
1 tablespoon butter  
1/2 cup finely chopped onion  
1 1/2 pounds lean ground beef  
3 eggs, slightly beaten  
2 teaspoons salt  
1/2 teaspoon pepper

1 teaspoon nutmeg  
1 teaspoon paprika  
3 tablespoons butter  
3 tablespoons flour  
1 tablespoon beef base and 1 cup water  
or 1 can condensed beef broth, undiluted  
1 cup sour cream

Soak bread crumbs in milk until softened. Melt 1 tablespoon butter in a saucepan or skillet and saute onion over low heat until softened. Mix softened bread crumbs, cooked onion and ground beef. Add eggs, salt, pepper, nutmeg and paprika. Mix thoroughly until well blended. Shape meat into small balls, dusting hands with flour frequently while shaping the balls. Melt remaining 3 tablespoons butter in large skillet. Add meat balls and fry until browned, turning carefully to brown all sides. Remove from pan, pour off all but about 3 tablespoons of drippings, then stir 3 tablespoons of flour into the remaining drippings. Stir until well blended. Add beef broth, and a dash of pepper. Cook, stirring constantly until thickened. Reduce heat to low and cook 5 minutes. Stir in sour cream, a little at a time, stirring until thoroughly blended after each addition. Return meatballs to sauce; cover pan and simmer gently 5 minutes.

**Makes about 6 dozen meatballs**