

Kottbullar [*Swedish Meatballs*]

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[Prep: 20 mins / Cook: 45 mins / TOTAL: 1hr 5 mins]

[Yields: about 70, or 100 teeny tiny]

- 2 lbs ground beef, not too lean
- 2 small white onions, peeled and shredded
- 1 egg
- 1/3 milk
- 1/2 cup bread crumbs or panko
- 1 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 2 tablespoons butter

Preheat oven to 250°.

Peel onions, trim off roots and grate or finely chop in a small food processor. Transfer ground beef to a prep bowl, add the onion, egg, milk, bread crumbs, salt and pepper, and mix well with your hands. Pinch off small pieces of the mixture and roll small 1 inch sized meatballs in your hands. Have a large platter nearby where you can set them down.

Heat a large cast iron skillet on med high heat and melt 2 tablespoons butter. When the skillet is hot fill it up with your tiny meatballs about 15-20 should fit. Cook for 1 minute on the first side and cover, then flip and cook for 1 minute more and cover. The meatballs should have a nice dark brown color and sear before they are taken off the heat. Let them cook for a few minutes more, while jostling them around a little and then letting them sit covered in the skillet. Transfer to a paper towel lined platter or cookie sheet. Repeat.

When the next batch is done you'll want to transfer the first batch to another baking sheet or large casserole dish and place them in the oven to stay warm. Replace the paper towel and transfer the new batch onto the towel-lined platter. Repeat.

Alternatively, if you are trying to cook dishes ahead of time the meatballs can be cooked and then frozen to use later in the week - you'll just transfer them from the freezer to the fridge the morning you want to serve them, take them about fridge an hour or two before dinner and then reheat them in the oven at 375 for 10 minutes.

Serve with lignonberry jam and enjoy!