

## SWEDISH CHRISTMAS MEATBALLS



### INGREDIENTS

50 MEATBALLS  
 300 g beef mince  
 100 g pork mince  
 0.75 dl breadcrumbs  
 1.5 dl whipping cream  
 1 tsp grated yellow onion  
 1 egg  
 1 tsp salt  
 1.5 ml ground allspice  
 2 tsp porter mustard  
 butter for frying

### DO THIS

Mix the breadcrumbs and whipping cream.  
 Let the cream soak into the breadcrumbs for 5-10 minutes.

Mix the mincemeat with the onion, egg, salt and allspice. Add the breadcrumb mixture and stir until well blended. Put a little cold water on your hands and form the mincemeat into small and even meatballs.

Fry a few meatballs at a time in butter.  
 Shake the frying pan so that they are evenly browned. When the meatballs begin to turn brown, reduce the heat and fry them until thoroughly done, 5-10 minutes.



Allspice

### PACKAGING RECIPE

BILLERUD COATED MG KRAFT  
 PAPER. OFFERS EXCELLENT  
 PRINTABILITY.  
 50 g/m<sup>2</sup>  
 ROTOGRAVURE PRINTING

RECOMMENDED QUALITY:  
**BILLERUD MG COAT**