# Danish Meatballs with Dill Sauce

*Recipe By:*MPFEIFFER

"This is a very tasty, but unique, meatball recipe perfect for holiday parties. For some reason, men love these! I have found that purchasing pre-made meatballs cuts the prep time significantly and tastes good, too."

## Ingredients

        1 pound meatloaf mix ground meat (beef, pork, and veal)

        1 teaspoon salt

        1/4 teaspoon ground black pepper

        1 egg

        3 tablespoons finely chopped onion

        1/4 cup heavy cream

        1/2 cup dry bread crumbs

        1/2 cup butter

        2 tablespoons all-purpose flour

        1 cup chicken broth

        1 cup sour cream

        2 tablespoons chopped fresh dill

## Directions

        Preheat oven to 375 degrees F (190 degrees C).

        In a large bowl, mix ground meats, salt, pepper, egg, onion and heavy cream. With moistened hands, shape the mixture into 1 inch balls. Roll the balls in the bread crumbs until all balls are well coated. Arrange in a single layer on a large, shallow baking sheet.

        Melt 1/4 cup butter in a large saucepan over low heat. Stir in the flour. Gradually stir in the chicken broth. Continue stirring until thickened and bubbly, then blend in the sour cream and fresh dill.

        Melt remaining butter in a small saucepan, and drizzle over the meatballs. Bake meatballs in the preheated oven 35 minutes, turning occasionally, until evenly browned.

        Place meatballs in a chafing dish and cover with the sauce to serve.

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