**SWEDISH MEATBALLS**

**INGREDIENTS:**

* 2 tablespoons olive oil, divided
* 1 onion, diced
* 1 pound ground beef
* 1 pound ground pork
* 1/2 cup Panko\*
* 2 large egg yolks
* 1/4 teaspoon ground allspice
* 1/4 teaspoon ground nutmeg
* Kosher salt and freshly ground black pepper, to taste

**FOR THE GRAVY**

* 1/4 cup unsalted butter
* 1/3 cup all-purpose flour
* 4 cups beef broth
* 3/4 cup sour cream
* Kosher salt and freshly ground black pepper, to taste
* 2 tablespoons chopped fresh parsley leaves

**DIRECTIONS:**

1. Heat 1 tablespoon olive oil in a large skillet over medium heat. Add onion, and cook, stirring frequently, until onions have become translucent, about 2-3 minutes.
2. In a large bowl, combine ground beef, ground pork, Panko, egg yolks, allspice, nutmeg and cooked onion; season with salt and pepper, to taste. Using a wooden spoon or clean hands, stir until well combined. Roll the mixture into 1 1/4-to-1 1/2-inch meatballs, forming about 24 meatballs.
3. Add remaining 1 tablespoon olive oil to the skillet. Add meatballs, in batches, and cook until all sides are browned, about 4-5 minutes. Transfer to a paper towel-lined plate.
4. To make the gravy, melt butter in the skillet. Whisk in flour until lightly browned, about 1 minute. Gradually whisk in beef broth and cook, whisking constantly, until slightly thickened, about 1-2 minutes. Stir in sour cream; season with salt and pepper, to taste.
5. Stir in meatballs and cook, stirring occasionally, until heated through and thickened, about 8-10 minutes.
6. Serve immediately, garnished with parsley, if desired.

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