



**T & A M F O U R**  
FOOD SERVICE



## The Best Swedish Meatballs

### *Ingredients:*

Hillshire Authentically Crafted Meatball  
1 tablespoon parsley chopped  
⅛ teaspoon Pepper  
½ teaspoon salt  
1 tbsp. olive oil  
5 tbsp. butter  
3 tbsp. flour  
2 cups beef broth  
1 cup heavy cream  
1 Tablespoon Worcestershire sauce  
1 tsp. Dijon mustard  
salt and pepper to taste

### *Directions:*

1. In a large skillet heat olive oil and 1 Tablespoon butter. Add the meatballs and cook turning continuously until brown on each side and cooked throughout. Transfer to a plate and cover with foil.
2. Add 4 Tablespoons butter and flour to skillet and whisk until it turns brown. Slowly stir in beef broth and heavy cream. Add Worcestershire sauce and Dijon mustard and bring to a simmer until sauce starts to thicken. Salt and pepper to taste.
3. Add the meatballs back to the skillet and simmer for another 1-2 minutes. Serve over egg noodles or rice.

Recipe and photo courtesy of Tyson