

Swedish Meatballs

Source: Evelyn Jenkins

Ingredients	5 svg (20 pcs)	10 svg
Pork, Ground	1-1/2 lb	3 lb
Bread Crumbs	2 c	4 c
Milk	1 c	2 c
Ham, Smoked, ground	1/2 lb	1 lb
Eggs	2	4
Sugar, brown	1 c	2 c
Water	1/2 c	1 c
Vinegar	1/4 c	1/2 c
Mustard, dry	1 tsp	2 tsp

Method:

- Mix pork, breadcrumbs, milk, ham, and eggs together.
- Make meat mixture into 1.5 oz balls and place in baking dish.
- Mix brown sugar, water, vinegar, and dry mustard together. Pour over meatballs.
- Bake one to one and one half hours at 350°F. Baste with sauce periodically.

Notes:

4 pieces per serving + 10%