

## *Smorgasbord Meatballs*

- \* 1 dl (1/2 cup) dry bread crumbs
- \* 3 dl (1 1/4 cups) milk, cream or water
- \* 400 g (1 lb) ground beef
- \* 100 g (1/4 lb) ground pork
- \* 1-1 1/2 tsk (1-1 1/2 tsp) salt
- \* 1/4 tsp white pepper
- \* 1 egg
- \* 1-2 msk (1-2 tbsp) grated onion

### *Margarine for frying*

1. Place the crumbs in the liquid and let stand until crumbs are soft.
2. Mix the wet crumbs with the meat, salt and pepper.
3. Stir in the egg and onion.
4. Shape into small meatballs. Wet your hands with cold water so the mixture does not stick.
5. Brown the margarine in a frying pan. Add the meatballs a few at a time and shake the pan so they brown on all sides.
6. Reduce heat and finish cooking uncovered. Small meatballs will be done in 3-5 minutes.