

MEAT BALLS

Serving 10

INGREDIENTS:

1.5 kg **minced meat**
3 **eggs**
1.5 **onion, finely chopped**
2 tbsp **potato starch**
4 tbsp **bread crumbs**
1 tsp **dry ginger**
1 tsp **dry cloves**
Salt and pepper

PREPARATIONS:

Mix everything well, the longer you knead it, the better. Form them and fry them in a pan. When the sauce is ready, they can simmer in the sauce for 10-15 minutes.

Brown sauce for the meatballs

INGREDIENTS:

1 ***little onion, finely chopped***
1 l. ***meat broth***
1 tsp ***soy sauce***
3 tbsp ***flour***
A little jar of water
1-2 slices of brown cheese
1 teaspoon mustard

PREPARATIONS:

Soften the onion in some oil. Add the meat broth, soy sauce, and mustard. Add 3 tablespoons of flour in little jar and shake it until there are no lumps. Pour it in the broth. Let it thicken, then add the brown cheese.

Cabbage stew

INGREDIENTS:

1 little cabbage chopped in squares, 2 x 2 cm.
2.5 dl water
1/2 l vegetable stock
3 tbsp butter
5 tbsp flour
1 dl double cream (coffee cream)
Grated nutmeg

PREPARATIONS:

Boil the cabbage until it is tender in the water with the stock. Sift out the water, and save it. Melt the butter, add the flour, mix it well. Turn down the heat and add the water and double cream. Put in the cabbage and some grated nutmeg.

The plate should be served with boiled potatoes, lingonberry, cabbage stew, meatballs and sauce:)