



Sausage Swedish Meatballs with Egg Noodles | Classic Dinner

directions

1. Preheat oven to 450 degrees. Line a sheet pan with foil and/or parchment paper. I used both for easier clean-up. Set aside.
2. In a large bowl using your hands mix together sausage, bread crumbs, 1/2 cup of the milk, eggs, garlic, salt and pepper to taste and allspice. Use a rounded 1 tablespoon measure to scoop mixture, using your hands to roll into meatballs. You'll have around 42-48 meatballs.
3. Bake on the prepared sheet pan until golden brown and cooked throughout for about 12-15 minutes. Turn pan halfway through the cook time. Remove pan from oven.
4. While meatballs are cooking, make the sauce. In a large skillet or saucepan, melt the butter over medium high heat. Add the flour and cook for about 1 minute while whisking. Slowly whisk in the remaining 1 cup milk and the broth. Bring to a boil, reduce heat and simmer until sauce has slightly thickened. Whisk in salt and black pepper to taste.
5. To the pan of sauce add the meatballs and gently toss to combine.

8 <i>servings</i>	1 hr <i>prep time</i>	20 min <i>cook time</i>
ingredients 2 lbs Swaggerty's Farm Bulk Sausage, Mild 3 cups Panko or Japanese bread-crumbs 1 1/2 cups milk, divided 2 large eggs, lightly beaten 3 cloves garlic, minced Kosher salt and ground black pepper 1 tsp. ground allspice 3 Tbsp. butter 1/3 cup all purpose flour 3 cups beef broth One 12 oz package wide Egg Noodles, cooked al dente Fresh chopped parsley, garnish Optional for serving: red currant, tart cherry jelly, or grape jelly		

To Serve

Serve sausage Swedish meatballs and sauce on top of egg noodles with a sprinkle of fresh parsley and a dollop of jelly on the side.

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