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In Sweden meatballs are served plain, as a snack; on a sandwich with beet salad; or as they are here, with mashed potatoes, creamy gravy, and tart lingonberry preserves. This recipe first appeared in our December 2011 issue along with Susanna Hoffman's story [Sphere of Influence](#).

Swedish Meatballs with Mashed Potatoes (Köttbullar med Potatismos)

In Sweden, meatballs are served one of three ways. Here they're dressed in creamy gravy and served with rich mashed potatoes and tart lingonberry preserves.

- 4 lb. (about 5 large) russet potatoes, peeled and cut into 1" chunks
- 2 <sup>1</sup>/<sub>4</sub> cups heavy cream
- 14 tbsp. unsalted butter, cubed
- Kosher salt and freshly ground black or white pepper, to taste
- 2 slices (about 3 oz.) crustless white bread, torn into small pieces
- 12 oz. ground pork
- 12 oz. ground beef
- <sup>1</sup>/<sub>4</sub> tsp. ground allspice
- 1 egg, lightly beaten
- <sup>1</sup>/<sub>2</sub> small yellow onion, minced
- 3 tbsp. flour

- 3 cups beef stock
- Lingonberry preserves, for serving

Make the mashed potatoes: Place potatoes in a 4-qt. saucepan and cover with water by 1"; bring to a boil over high heat, and cook until potatoes are tender, about 15 minutes. Drain potatoes and pass through a ricer or food mill set over a bowl; set aside. Meanwhile bring 1 1/2 cups cream and 12 tbsp. butter to a boil in a 1-qt. saucepan; pour over potatoes and whisk until smooth. Season with salt and pepper, and keep warm until ready to serve.

Make the meatballs: Place 1/2 cup cream and bread in a small bowl; let sit until soft, about 5 minutes. Transfer to a large bowl along with pork, beef, allspice, egg, and onion, season with salt and pepper, and mix until evenly combined. Shape mixture into about thirty 1-oz. balls, about 1" in diameter. Heat remaining butter in a 12" skillet over medium heat; working in batches, add meatballs and cook, turning as needed, until browned all over and cooked through, about 12 minutes. Using a slotted spoon, transfer meatballs to a plate and set aside.

Return skillet to medium-high heat. Add flour, and cook, stirring, until smooth and light brown, about 4 minutes. Whisk in beef stock until smooth, and then bring to a boil; stir in remaining cream and return meatballs to gravy. Reduce heat to medium, and cook, stirring gently, until meatballs are warmed through, about 3 minutes; season with salt and pepper. Serve meatballs and gravy over mashed potatoes and garnish with a generous dollop of lingonberry preserves.

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