

Swedish Meatball Sauce

Recipe by: Cook's Illustrated ???, modified by the O'Connor clan

Servings: 4

Amount	Ingredient
1 tablespoon	butter
1 tablespoon	flour
1.5 cups	chicken broth
1 tablespoon	brown sugar (optional)
1/2 cup	heavy cream
2 teaspoons	lemon juice

- melt butter in a large saucepan. Mix in flour and brown
- add chicken broth to browned flour and butter mixture to make a roux. Let simmer until reduced in volume to about one third of the original
- mix in cream and meatballs. Mix in brown sugar if you're using it
- let meatballs warm up to an acceptable temperature and soak up some sauce, then add lemon juice and serve
- *note*: Not enough sauce for a full recipe of meatballs. Double