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SWEDISH MEATBALLS 3

- 1 Pound Hamburger
- 1/2 Pound Ground Veal
- 1/4 Pound Ground Pork
- 1/2 Cup Toast Crumbs
- 2 Eggs, Slightly Beaten
- 1/3 Cup Milk
- 1/2 Teaspoon Chopped Onion
- 1 Teaspoon Chopped Parsley
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 1/2 Teaspoon Nutmeg

DIRECTIONS

1. Mix all ingredients, shape into meat balls about 1 1/2 inches in diameter.
2. Roll in flour.
3. Brown in 5 tablespoons cooling oil in a skillet.
4. When brown add 1 can condensed beef bouillon.
5. Cover and cook 15 minutes.