



## DANISH MEAT BALLS WITH MASHED POTATOES

- 2 Pounds Hamburger
- 1 ½ Cups Chopped Onion
- 2 Eggs, Slightly Beaten
- 1 Teaspoon Ground Nutmeg
- 2 Teaspoons Salt
- ½ Teaspoon Black Pepper
- 2/3 Cup Flour
- 1 Cup Beef Bouillon
- 3 Tablespoons Flour
- 1 ½ Cups Beef Bouillon
- 1 Bay Leaf
- Mashed Potatoes

## DIRECTIONS

1. Mix together all ingredients.
2. Form into balls 1 ½ inches in diameter.
3. Roll the meat balls in seasoned flour.
4. Brown on all sides in fat.
5. Add beef bouillon and bay leaf.
6. Cover and simmer for 30 minutes.
7. Remove meat balls.
8. Blend in 3 tablespoons flour and brown.
9. Stir in 1 ½ cups beef bouillon.
10. Cook, stirring constantly, until medium thick.
11. Serve with mashed potatoes and topped with gravy.