

LIFE

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SUNDAY DINNER

Marcus Samuelsson's Swedish Meatballs



“When I was growing up in Sweden, making meatballs was a weekly ritual. I'd visit my grandmother after school, and there she'd be, in her apron and slippers, cooking up a storm. Soon my dad, mom, and two sisters would show up. We'd all squeeze into that tiny kitchen, rolling meat into balls and going over what happened in school or at soccer. We'd end up with 50 meatballs, set aside some to freeze (my mom would later use them for my lunch), and have some for dinner. When I became a chef, the family meatballs went straight on the menu. For me, they're the ultimate comfort food: rich in taste—and memories.”

Marcus Samuelsson is a New York City chef and the author of Aquavit. This month, he hosts PBS's The Meaning of Food.

🕒 | PREPARATION TIME: 30 MINUTES | COOKING TIME: 20 MINUTES | SERVES: 4 TO 6

INGREDIENTS » **For the meatballs:** ½ cup dry bread crumbs » ¼ cup heavy cream » 2 tablespoons olive oil » 1 medium red onion, finely chopped » ¾ pound ground beef » ¾ pound ground pork » 2 tablespoons honey » 1 large egg » kosher salt and freshly ground black pepper » 3 tablespoons unsalted butter » **For the sauce:** 1 cup chicken stock » ½ cup heavy cream » ¼ cup lingonberry preserves or cranberry relish » 2 tablespoons juice from jar of pickles » kosher salt and freshly ground black pepper

MAKE meatballs: In a bowl, mix bread crumbs with cream until moist. Heat oil in a skillet over medium-high heat. Add onion; sauté until softened. Remove from heat. Mix onion with meat, honey, and egg in a clean bowl, using your hands. Add salt and pepper to taste.

STIR in bread-crumbs mix. With wet hands, make 24 golf-ball-sized meatballs. Place on a slightly wet plate.

MELT butter in a clean skillet over medium-high heat. Add meatballs, turning often until browned and cooked (about 7 minutes). Transfer to a clean plate. Keep skillet on heat, discarding all but 1 tablespoon of fat.

MAKE sauce: Whisk stock, cream, preserves, and pickle juice into skillet. Simmer; add salt and pepper to taste. Add meatballs; reduce heat to medium; simmer until heated through (5 minutes) and sauce is slightly thickened.

SERVE hot with preserves and pickles.



PHOTOGRAPH (RIGHT): JOHN BLAIS