



Swedish Meatballs

Yes, Riesling can even stand up to red meat! These savory and creamy Swedish meatballs are a surprisingly good match for an acidic dry Riesling—especially Fox Run's!

Meatballs:

- 1 beaten egg
- ¼ c. milk or light cream
- ¾ c. bread crumbs or 1 slice of bread
- ½ c. finely chopped onion
- ¼ c. fresh parsley, chopped
- ¼ tsp. pepper
- 1/8 tsp. ground nutmeg
- 1 lb. ground beef

Sauce:

- 2 T. all-purpose flour
- 2 tsp. instant beef bouillon granules
- 2 c. whole milk, half-and-half, or light cream

2 to 3 c. hot cooked noodles (whole wheat noodles work well)

1. Preheat oven to 350 degrees.
2. In a large mixing bowl, combine egg and milk. Stir in bread crumbs, parsley, onion, parsley, pepper, and nutmeg. Add ground beef and mix well. Shape into 30 meatballs about 1 inch in diameter.
3. Spray one large or two medium sized baking sheets with oil or cooking spray. Arrange meatballs on the baking sheets. Bake at 350 degrees for 15-20 minutes or until no pink remains. Reserve up to 2 tablespoons of drippings from the sheets (there may be no drippings if lean beef was used).
4. Put drippings into a large skillet. Stir flour, bouillon granules, and a pinch of pepper into the drippings. Gradually stir in 2 c. milk, half-and-half, or light cream. Cook and stir over medium heat until thickened and bubbly. Add meatballs to skillet and heat through. Serve over noodles and add a sprinkling of chopped parsley for color.

Makes 4-6 servings

-submitted by Shannon Brock, former tasting room staff