

All Purpose Meatballs

1 ½ cups plain breadcrumbs
½ cup whole milk
¼ cup heavy cream
¼ cup chopped fresh flat-leaf parsley
2 tbs. grainy Dijon mustard
1 tsp. Kosher salt
1 tsp. freshly ground black pepper
½ tsp. red pepper flakes
4 large eggs
5 pounds ground beef (90/10)
¼ cup olive oil

To make the meatballs, combine the breadcrumbs, milk, cream, parsley, mustard, salt, black pepper, red pepper flakes and eggs in a large mixing bowl. Add in the ground beef, and mix together well with your hands. Scoop out 1 tbs. portions and roll them into balls with your hands. Place the meatballs onto parchment-lined baking sheets and put the baking sheets in the freezer for 5 to 10 minutes for the meatballs to firm up.

To brown the meatballs, heat the olive oil in a Dutch oven or large skillet over medium-high heat. Add the meatballs in batches, making sure not to overcrowd the pot. Cook, turning the meatballs to make sure they brown all over, 5 to 7 minutes per batch. Drain on paper towels. If still not cooked, place them on a baking sheet lined with parchment paper and bake at 325 for about 8-10 minutes.

Freezer instructions: Put the cooked meatballs in a single layer on baking sheets and put into the freezer. When frozen, divide them into freezer bags, and return them to the freezer.

Swedish Meatballs

¼ cup grainy Dijon mustard
1 tbs. Worcestershire sauce
2 ½ cups beef stock, divided (2 cups + ½ cup)
Pinch ground allspice
2 tbs. cornstarch (plus more to thicken)
1/3 cup heavy cream
Meatballs



In a large skillet over medium-high heat, add the mustard, Worcestershire and 2 cups of the beef stock. Bring to a boil, then add the allspice.

Make a slurry by mixing the cornstarch into the remaining ½ cup stock, whisking to get out all the lumps. Whisk the slurry into the skillet and when the mixture starts to boil again, slowly add the cream, whisking constantly*. Add the meatballs, cover and cook until the sauce thickens and the meatballs are heated through, 8 to 10 minutes.

Serve over egg noodles drizzled with olive oil and garnish with fresh parsley.

*If the sauce is not thick enough to coat the back of a spoon, take out about 1/4 cup of the liquid in a glass measuring cup. Add 1 tbs. cornstarch, stirring to combine until no lumps remain. Add back to the sauce, stir, and let cook for 1 minute. If the sauce is still not thick enough, repeat the process.