



INGREDIENTS

2 cups soft bread crumbs  
2/3 cup half-and-half  
4 tbsp. unsalted butter  
1/2 cup minced onion  
1 clove garlic, minced very fine  
1/2 lb. ground beef  
1/2 lb. ground veal  
1/2 lb. ground pork  
3 lg. eggs  
1/2 to 1 tsp. freshly grated Nutmeg  
1 tsp. salt (or to taste)  
1/2 tsp. freshly ground Black Pepper

### Gravy

1 tbsp. bovril (concentrated meat extract)  
3 tbsp. all-purpose flour  
1 cup veal stock, chicken stock or water  
1 cup sour cream mixed with  
1 turn all-purpose flour  
2 tbsp. minced parsley

### Mock Lingonberry Sauce

1 can whole-cranberry sauce  
1/4 cup port wine  
1 stick cinnamon  
1/4 tsp. powdered allspice

## INSTRUCTIONS

1. Soak the bread crumbs in the half-and-half in a large mixing bowl until softened, for about 10 minutes.

2. Melt 1 tablespoon of the butter in a small skillet over medium heat. When the foam starts to subside, add the onions and garlic and sauté for about 3 minutes. Let cool to room temperature.

3. Add the beef, veal, pork, and onion-garlic mixture to the bread-crumbs mixture and gently mix with your impeccably clean hands. Add the eggs, nutmeg, salt and pepper, and again gently combine everything with your impeccably clean hands.

4. Cover the bowl and refrigerate the mixture for a couple of hours.

5. Shape the mixture into uniform 2/3-inch balls, wetting your hands with water so the meat won't stick to them. Arrange the meatballs on a baking sheet in one layer so they do not touch each other. Let the meatballs stand at room temperature for 30 minutes.

6. Melt the remaining butter in a sauté pan or skillet over moderate heat. When the foam starts to subside, add the meatballs without crowding them in the pan; you will have to cook the meatballs in batches. Sauté the meatballs for about 5 minutes until they are well-browned on all sides. Turn them gently as they sauté. Reserve the cooked meatballs on a platter and continue to cook the remaining ones until done.

7. After the last meatballs have been removed from the sauté pan, add Bovril and flour. Stir until well blended, add stock or water and pepper, and cook, stirring constantly, until thickened.

8. Reduce heat to low and simmer for 5 minutes. Add the sour cream-flour mixture into the sauce, one tablespoon at a time – stirring until thoroughly blended after each addition. Return meatballs to sauce, cover, and simmer very gently 10 minutes.