

## SWEDISH TURKEY MEATBALLS

2 lbs. ground turkey  
1/4 c. chopped onions  
4 eggs  
1-1/4 c. bread/cracker  
    crumbs  
1 t. nutmeg  
1/2 t. allspice

1 t. salt

1/2 t. pepper

1 qt. milk

3/4 c. flour

6 oz. melted butter

1/2 t. salt

1/4 t. pepper Mix first 8 ingredients and form into small round balls. Brown in 1 tablespoon butter. Remove and put in greased casserole dish. Add butter, flour, salt and pepper into the browning pan. Gradually add milk. Heat and stir until thickened. Pour over cream sauce and bake at 325 degrees for 1-1/2 hours.

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Date Entered: February 9, 1991