



Olive on Tap Swedish Meatballs

INGREDIENTS: 2 tablespoons **Olive on Tap Shallot Olive Oil** (divided) * 1 onion (diced) * 1 pound ground beef * 1 pound ground pork * 1/2 cup panko * 2 large egg yolks * 1/4 teaspoon ground allspice * 1/4 teaspoon ground nutmeg * kosher salt * freshly ground black pepper * 1/4 cup unsalted butter * 1/3 cup all purpose flour * 4 cups beef broth * 3/4 cup sour cream ^ kosher salt * freshly ground black pepper.* 2 tablespoons fresh parsley leaves (chopped)

Heat 1 tablespoon olive oil in a large skillet over low/medium heat. Add onion, and cook, stirring frequently, until onions have become translucent, about 2-3 minutes. In a large bowl, combine ground beef, ground pork, Panko, egg yolks, allspice, nutmeg and cooked onion; season with salt and pepper, to taste. Using a wooden spoon or clean hands, stir until well combined. Roll the mixture into 1 1/4-to-1 1/2-inch meatballs, about 24 meatballs. Add remaining 1 tablespoon olive oil to the skillet. Add meatballs, in batches, and cook until all sides are browned, about 4-5 minutes. Transfer to a paper towel-lined plate. To make the gravy, melt butter in the skillet. Whisk in flour until lightly browned, about 1 minute. Gradually whisk in beef broth and cook, whisking constantly, until slightly thickened, about 1-2 minutes. Stir in sour cream; season with salt and pepper, to taste. Stir in meatballs and cook, stirring occasionally, until heated through and thickened, about 8-10 minutes.

Serve immediately, garnished with parsley, if desired.