



## Swedish Meatballs



1 lb. ground beef

2 slices bread, crumbed

1 egg

1/8 t pepper

2 T butter

2 T flour

2 t beef bouillon

1/8 t pepper

2 c light cream

egg noodles, cooked according to package directions

Combine beef, bread crumbs, egg and 1/8 teaspoon pepper. Mix until thoroughly combined. Shape into 1-inch meatballs. In skillet, melt butter over medium/low heat. Cook meatballs in skillet until browned, turning occasionally. Remove meatballs. Stir flour, bouillon and 1/8 teaspoon pepper into drippings. Whisk until smooth. Add cream. Cook and stir until boiling and thickened. Return meatballs to skillet. Heat through. Serve over egg noodles.