

Crowd Pleasing Stroganoff Meatballs



For meatballs:

- 1 ½ lbs ground chuck
- 1 tsp garlic salt
- 2 tbsp worcestershire sauce
- 1 cup bread crumbs
- 1 egg
- 3 tbsp ketchup

For stroganoff sauce:

- 1 medium yellow onion, diced
- 16 oz. white mushrooms, diced
- 2 tbsp extra virgin olive oil
- 2/3 cup dry sherry
- 5 cups chicken broth (or beef broth, but chicken tastes lighter)
- 1 tbsp worcestershire sauce
- ½ cup of butter
- 5 tbsp flour
- 3 tbsp fresh dill
- 10 oz. sour cream

For meatballs: Combine all ingredients in a bowl, form 1” round meatballs, and broil in oven on low broil for 12-15 minutes or until brown and cooked all the way through. You could also cook meatballs in a skillet in olive oil as well. Drain and set aside.

For stroganoff sauce: Dice the onion and soften in olive oil in a large pot for 3 to 4 minutes on medium heat. Add diced mushrooms and soften another 3 minutes in olive oil on medium heat, stirring frequently. To your onion/mushroom mixture, add dry sherry and bring to a low boil. Allow most of sherry to reduce and be absorbed by mushrooms, about 5 minutes, and stir frequently until most of liquid is gone. Add broth and worcestershire sauce and again bring to a low boil.

Meanwhile, combine softened butter and flour into a *beurre manié* (fancy French term for flour/butter medley) and mix well until it forms a paste. The *beurre manié* is your thickener, so add it 1 tablespoon at a time, whisking quickly as you do and you’ll see your sauce start to thicken. Add fresh dill, stir, then add sour cream, and whisk again until sauce is smooth.

If you can’t find fresh dill, go ahead and substitute 2 teaspoons of dry dill, it will still taste great. Add meatballs to pot and simmer on low for 20 - 30 minutes. Serve alone with toothpicks or over pasta. Garnish with more fresh dill. Makes approximately 40 meatballs.