



Swedish Meatballs Sauce

★★★★★

Snacks

prep 5 min **cook** 15 min **makes** 4 **difficulty** Easy

INGREDIENTS

1 cup Beef Stock

1 cup Heavy Cream

3 Tbsp Flour

1 tsp Soy Sauce [used Worchesershire Sauce instead: Yummy]

1 tsp Pepper

1/4 tsp dried rosemary

20 ounces Frozen cooked meatballs, thawed (about 30 count)

DIRECTIONS

Whisk together the beef stock, cream, flour, soy sauce, pepper & rosemary in a large saucepan until smooth.

Cook & stir over low heat until thickened, about 10 minutes, stirring occasionally

Stir in meatballs & continue cooking until meatballs are heated through, about 5 more minutes.

NOTES

Had a little too much pepper for my taste - try a little less next time

Used Worcestershire Sauce instead of Soy Sauce - was pretty good

Used 1/4 tsp. Rosemary - liked that better.