

## **Frikedaeller**

1 lbs. ground beef  
1 lbs. ground pork  
1 tbsp salt  
1 tsp pepper  
1 medium onion minced fine  
1 egg  
¼ cup bread crumbs  
½ tsp allspice

Mix well. Form into slightly flat meatballs. Brown in a frying pan until well-browned on both sides.

Mix ¼ cup flour with 1 cup milk and pour ½ cup of water to pan and cook until pan has deglazed (the good stuff is off the bottom) and then add the flour and milk mixture.

Add a little butter if the meat was really lean.

Let it simmer in the gravy for 20 minutes to ½ hour. Add a little beef bouillon if the gravy needs it.