

Swedish Meatball Sauce

Recipe by: Cook's Illustrated Jan/Feb 2009, modified by the O'Connor clan

Servings: 4

Amount	Ingredient	Prep Notes
1 tablespoon	butter	
1 tablespoon	flour	
1.5 cups	chicken broth	
1 tablespoon	brown sugar	optional
1/2 cup	heavy cream	
2 teaspoons	lemon juice	

- melt butter in a large saucepan. Mix in flour and lightly brown
- add chicken broth to browned flour and butter mixture to make a roux. Add brown sugar if using. Let simmer until reduced in volume to about half of the original
- mix in cream and meatballs
- let meatballs warm up to an acceptable temperature and soak up some sauce, then add **lemon juice** and salt and pepper to taste.
- serve with noodles or mashed potatoes

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- *note:* Not enough sauce for a full recipe of meatballs. Double (or even triple if you want to heavily sauce noodles with this)