

Dutch Meatballs



Ingredients

1/5 lb. of ground pork

1/5 lb. of ground beef

1/5 lb. of ground veal

salt

nutmeg, freshly grated

pepper

approximately 1/2 cup of breadcrumbs, plus more for rolling

1 egg

1/2 stick margarine



Direction

Coat both sides of meat with the salt. Coat one side of the meat with nutmeg and pepper. Combine the meats in a large bowl, add the 1/2 cup breadcrumbs, and one egg. Mix to the consistency of a thick paste, should not fall apart. Roll balls and coat in breadcrumbs. Fry in margarine until brown on all sides. Turn down the heat, simmer, adding a little water, for 45 minutes, covered.
