

Preparation: 15 mins

Cooking: 35 mins

Ready in: 50 mins

Serves: 4-6

Pork Meatballs with Mushroom Gravy

Ingredients

- 1 sandwich bread slice
- 1/4 cup (60 mL) milk
- 1 lb (500 g) ground pork
- 3 Tbsp (45 mL) minced onion
- 2 Tbsp (30 mL) chopped parsley
- 1 tsp (5 mL) salt
- 1/4 tsp (1 mL) paprika
- 1/4 tsp (1 mL) ground nutmeg
- pinch ground allspice
- pinch black pepper
- 1 large egg

Mushroom Gravy

- 2 Tbsp (30 mL) butter
- 8 oz (250 g) mushrooms, thinly sliced
- 1/4 tsp (1 mL) salt
- 2 Tbsp (30 mL) all-purpose flour
- 1 1/2 cups (375 mL) ready-to-use beef or chicken broth
- 2 Tbsp (30 mL) dry sherry or white wine
- 1 Tbsp (15 mL) chopped fresh dill or parsley (optional)

Directions

1. Place bread in a large bowl and pour milk over top. Let stand for 5 minutes. Break up bread with your hands.
2. Add pork, onion, parsley, salt, paprika, nutmeg, allspice, pepper and egg, mixing until well combined (mixture will be soft).
3. Using a heaping Tbsp (15 mL) for each meatball, shape into about 22 meatballs.
4. **For the gravy:** In a large nonstick skillet, melt butter over medium heat. Add meatballs and cook, turning, for about 8 minutes or until browned all over.
5. Transfer meatballs to a plate.
6. Add mushrooms and salt to the pan and cook, stirring, for about 8 minutes or until golden. Stir in flour until mushrooms are coated. Gradually whisk in broth and sherry; Bring to a simmer and simmer, stirring, for about 2 minutes.
7. Return meatballs and any accumulated juices to the pan; Reduce heat and simmer gently, stirring occasionally, for about 10 minutes or until meatballs are no longer pink inside. Serve sprinkled with dill, if using.

Shopping List

Pantry Staples

- salt
- paprika
- ground nutmeg
- ground allspice
- black pepper
- all-purpose flour
- chicken broth
- dry sherry or white wine

Refrigerator & Freezer

- 1/4 cup milk
- 1 egg
- butter

Produce

- onion
- fresh parsley
- 8 oz mushrooms
- fresh dill

Bakery

- bread

Meat

- 1 lb ground pork

Notes:



Remember to check your pantry and refrigerator before you go shopping!