

German Meatballs

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Ingredients:

½ lb of ground pork sausage.
¼ cup of chopped onions.
16 oz of sauerkraut, drained and chopped.
2 tablespoons of dry bread crumbs.
3 oz of cream cheese, softened.
2 tablespoons of fresh parsley, chopped.
1 teaspoon of prepared mustard.
¼ teaspoon of garlic salt.
Pinch of freshly ground black pepper.
1 cup of mayonnaise.
¼ cup of prepared mustard.
2 large eggs.
¼ cup of milk.
½ cup of all-purpose flour.
1 cup of dry bread crumbs.
Vegetable oil.

Directions:

In a large skillet, combine the ground pork sausage and chopped onions; cook until the sausage is browned, stirring until it crumbles.

Drain well.

Stir in the sauerkraut and 2 tablespoons of breadcrumbs.

In a large bowl, combine the cream cheese, parsley, 1 teaspoon of mustard, garlic salt and black pepper.

Add sausage mixture; stir thoroughly. Cover and chill for 2 hours.

Combine the mayonnaise and ¼ cup of mustard; set aside.

In a small bowl, combine the eggs and milk; set aside.

Shape the sausage mixture into ¾ inch balls; roll in flour.

Dip each ball in reserved egg mixture; roll balls in 1 cup of bread crumbs.

Pour the vegetable oil to a depth of 2 inches into a Dutch oven; heat to 375°F (190°C).

Fry, a few at a time, for about 2 minutes or until golden brown.

Drain on paper towels.

Serve with mayonnaise mixture.