

Yields 6

Laura

CROCK-POT SWEDISH MEATBALLS

10 min
Prep Time

4 hr, 30
Cook Time

4 hr, 40
Total Time

Ingredients

- 1 (10 3/4 ounce) can cream of mushroom soup
- 2 cups beef broth
- 1 teaspoon garlic powder
- 1 Tablespoon Worcestershire Sauce
- 2 tablespoons Steak Sauce
- 1/2 teaspoon paprika
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 (28 ounce) bag frozen homestyle meatballs (this is about 1 3/4 pound of meatballs)
- 1 cup sour cream

Instructions

1. In the crock pot or a large bowl, mix the cream of mushroom soup and beef broth with a whisk.
2. Add remaining seasonings and stir in the frozen meatballs.
3. Cook on high for 4 hours.
4. Add the sour cream, mixing it well, and allow to cook for another 30 minutes.

5. For a meal, serve over egg noodles.

Notes

Yes, you can use homemade meatballs. Just shorten the cooking length to 2 hours on high or 4 hours on low to allow the components to meld into the wonderful sauce.

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