

Königsberger Klopse - German Meatballs

To develop the flavors, cook the meatballs the day before. It is a simple dish that is easy to make.

Use white pepper if you have it. Once you have cooked the meatballs in the broth, let them steep for at least an hour in the pot. I left mine overnight. The longer you steep them, the more flavor will develop.

This recipe makes about a dozen meatballs and serves four to six people.

Boil or steam the potatoes with their skins on for about 20 minutes or until soft when pierced with a knife. I like German butterball potatoes, but you can use any yellow potato. Peel the potatoes before serving them.

Boil the beets with their skins on for at least 30 minutes or longer. I make a vinaigrette with olive oil, balsamic vinegar, some finely chopped onions and salt and pepper. I add this to the warm peeled and sliced beets.

Ingredients:

The Broth:

8 cups of water
2 bay leaves
5 whole allspice kernels
½ large onion (quartered)

Meatballs:

1½ lb. ground pork
2 small eggs
1 tsp freshly ground pepper
½ cup finely chopped white onions
2 TBS breadcrumbs
1 ¾ tsp salt

Sauce:

4 TBS Butter
¼ cup + 2 TBS flour
4-5 cups broth

5 TBS capers
1 TBS caper juice
2 TBS ore more lemon juice
1 ½ tsp sugar
1 tsp salt
pepper to taste

Directions:

The Broth

In a large pot, bring the water, bay leaves, allspice and quartered onion to a boil.

The Meatballs:

Mix all the ingredients and form into 2-inch dumplings. Put the dumplings into the broth and bring to boil. When the dumplings rise to the top (after about 4-6 minutes) turn off the heat, cover the pot with a lid and let it stand for an hour. The longer the dumplings steep, the better. You can do this a day ahead.

The Sauce:

Drain the meatballs through a sieve collecting the broth. Separate the meatballs and discard the rest.

To make the roux, melt the butter in a large cast-iron pot, add the flour and stir for several minutes. Be careful not to brown the mixture. Add small amounts of the broth, stirring constantly with a whisk until smooth. Continue adding the broth until you reach your desired consistency, thick like cream that sticks your spoon. It should have a velvety texture.

Add the capers, the caper juice, lemon juice, sugar, salt and pepper. Taste the sauce constantly and adjust by adding more or less. Put the meatballs into the sauce and simmer until the meatballs are heated.

Guten Appetit!

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