

GROUND VENISON

VENISON MEATBALLS

PROCEDURE: STOVETOP

INGREDIENTS

- 2 lbs. ground venison
- 1 cup oatmeal, uncooked/plain
- 2/3 cup dry Parmesan cheese
- 4 tsp dried parsley
- 1/2 cup skim milk
- 4 eggs
- Salt and pepper to taste

- In a large bowl, beat eggs with milk.
- **12** Add oatmeal, cheese, parsley and garlic powder, mix well.
- Add venison, mix with hands until well blended.
- Form mixture into small meatballs.
- Brown meatballs in a large coated skillet until brown on all sides.
- **16** Serve with tomato sauce or gravy.

