

Meatballs

- 2 lbs. ground venison
- 1 C. oatmeal, uncooked/plain
- 2/3 C. dry parmesan cheese
- 4 t. dried parsley
- 2 t. garlic powder
- ½ C. skim milk
- 4 eggs
- Salt and pepper to taste

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

Taco Bake

- 2 lbs. ground venison
- 2 cans (10.5 oz.) condensed tomato soup
- 2 C. Picante Sauce, or your favorite hot sauce/salsa
- 1 C. milk
- 12 (8 in.) flour tortillas or 16 (6 in.) corn tortillas, cut into 1 in. pieces
- 2 C. shredded cheddar cheese

1. In a large skillet, cook venison until browned, drain fat.
2. Stir soup, picante sauce, milk, tortillas and half of the cheese in skillet. Spoon mixture into a 4 qt. baking dish. Cover.
3. Bake at 400° for 30 minutes or until hot and bubbly. Sprinkle with remaining cheese.

Cowboy Chili

- 1.5- 2 lbs. of ground venison
 - 1 large onion, chopped
 - ½ t. garlic powder (or 2 cloves of garlic, minced)
 - 1 can (10.5 oz.) condensed tomato soup
 - 1 can (10.5 oz.) condensed beef broth
 - 1 C. water
 - 2 T. chili powder
 - 3 medium potatoes, cubed
 - 1 can (16 oz.) whole corn, drained
 - Shredded cheddar cheese
1. In a large skillet, cook venison, onion and garlic over medium-high until browned, drain.
 2. Stir in soup, broth, water, chili powder and potatoes in skillet, heat to a boil. Reduce to low. Cover. Cook 15 minutes until potatoes are tender.
 3. Stir in corn and cook till mix is hot and bubbly. Sprinkle with cheese.