GROUND VENISON

VENISON MEATBALLS

PROCEDURE: STOVETOP

01. In a large bowl, beat eggs with milk.

02. Add oatmeal, cheese, parsley and garlic powder, mix well.

03. Add venison, mix with hands until well blended.

04. Form mixture into small meatballs.

05. Brown meatballs in a large coated skillet until brown on all sides.

06. Serve with tomato sauce or gravy.

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