

Moose Meatballs

by Robin Follette

<http://alifeinthewild.com>

A large batch of moose meatballs will make rushed meals easy and delicious. You can substitute bear, deer, elk, pork and other meats for moose. Use what you have!

Ingredients

- 5 pounds ground moose (substitute other wild game or beef if you'd like)
- 1 Tbl black pepper
- 2 Tbl Kosher salt
- 2 Tbl Garlic powder (or fresh garlic to taste)
- 2 Tbl Paprika
- 2 Tbl Thyme (dry) and 2 Tbl basil (dry) OR 4 Tbl Italian Seasoning
- 6 large eggs

Instructions

1. Mix it all together. I used the KitchenAid because I had a lot of moose burger to mix well. Shape into meatballs.
2. I bake my meatballs in a cast iron skillet. You can use a baking pan or cookie sheet if you don't use cast iron. They're also great cooked on the stove top but take more attention.
3. If you bake them, you don't need to preheat the oven. Put the meatballs in the oven, turn it on and let them cook for 15 minutes. Turn once and turn the oven off to let them finish cooking.