

Venison Meatballs

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These are very decadent meatballs, made with minced venison. These are very gamey in flavour and can be quite strong for some people, so use lean minced beef if you prefer.

Ingredients:

500g minced venison meat (get this from your butcher)
1 small onion
1 tbsp. chopped parsley
1 tbsp. chopped thyme
1 garlic clove
3 tbsp. plain flour
1 egg

Directions:

1. Finely chop the small onion and mince the garlic clove.
2. Put the minced venison, onion, parsley, thyme, garlic, flour and the egg together into a bowl and then mix everything together with your hands.
3. Form the mixture into small balls and then either cook them by frying them in olive oil until golden brown and cooked through or by simmering them for twenty minutes in stock or sauce.

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