

## Elk Meatballs

Ann Jaburg

“I am one of those cooks who never uses recipes it's all in how it looks etc. I can tell you what I put in them but I don't know the measurements.” -Ann

Ground Elk

Chopped onions

Breadcrumbs

Egg

Garlic

Pepper

Herbs to your taste - Basil, Tarragon, etc.

I don't fry the meatballs. I bake them on a cookie sheet for about 30 minutes at around 375 degrees. Then I transfer to a large pot add sweet and sour sauce and simmer for at least an hour.

If the meat is gamey I will add whole canned cranberry sauce and pineapple tidbits to the sauce.