



Venison Meatballs

Let me tell you, these Meatballs are to die for..not literally haha..but they are SO SO DELICIOUS!!!!!! You must give them a try and let us know what you think! Post your pic and hashtag #AHO!

What You Need:

- 1 pound ground venison, elk, etc
- 1 small onion, grated
- 1 egg
- 1 teaspoon Worcestershire sauce
- 1/4 cup parmesan cheese
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon garlic powder
- 1/3 cup Italian seasoned dried

First, Preheat Oven to 400 degrees. In a medium bowl combine all ingredients. Mix well trying not to “squeeze” the ingredients together.

Roll your perfect size meatballs and place on a pan lined with aluminum foil (less clean up and who doesn't like that) .

Bake for 14-18 minutes and your done! Enjoy in your favorite spaghetti or just on a hoagie bun! So delicious! I hope you enjoy!!