



Goat & Deer Meatloaf Meatballs with Quick Brown Gravy

(makes 16 to 18 2-ounce meatballs)

Meatballs:

- 1 lb. ground goat
- 1 lb. ground deer (or beef, though deer is preferred)
- 1 packet of Knorr Vegetable Recipe Mix (ground in a food processor or blender until chunks of dehydrated vegetables are small)
- 1/4 cup Italian or plain bread crumbs
- 1/4 cup rolled oats
- 2 small or 3 peewee eggs
- 1 tbsp. of crumbled, cooked bacon
- 1 tbsp. yellow mustard
- 1 tbsp. Dijon mustard
- 1 tbsp. ketchup
- 1 tbsp. Worcestershire sauce
- 1 tsp. brown sugar
- 1 tsp. hot sauce
- 1 tsp. granulated garlic
- ½ tsp. of salt and ½ tsp. of ground black pepper

Preheat oven to 400°. Grease 1 dozen-size and 1 half-dozen-size muffin pans lightly with cooking spray; normal or 'top'-sized muffin pans work just fine. Combine all of the ingredients above in a large bowl, mixing with hands thoroughly. I wear food-grade disposable gloves to make this process easier. Use a blue disher (2 oz. scoop) to form round meatballs. Place each meatball in a muffin indentation. Bake until the meatballs are browned; turn the meatballs over using tongs or a tablespoon once while cooking to brown evenly. Test a meatball to ensure that the internal temperature reaches 150° (approximately 30-45 minutes). Place a 5 quart sauté pan with a lid on the stove with two tablespoons of olive oil over medium/low heat. Remove the meatballs from the muffin and place them in the sauté pan. Shake the pan gently to lightly coat the meatballs and the pan bottom in olive oil. This helps to prevent sticking and also adds a subtle rich flavor to the very lean meatballs.

Quick Brown Gravy:

- 3 packets of instant brown gravy
- 3 ½ cups of cold water (or the amount called for by the instant packets plus a half cup)
- 2 tbsp. butter
- 2 tbsp. sour cream
- 1 tsp. kitchen bouquet
- Salt, pepper, and hot sauce to taste

Once brown gravy starts to thicken, pour the gravy over the meatballs, cover, and let the meatballs and gravy simmer on low heat for 15 minutes. Serve over mashed potatoes, egg noodles, or rice.

Have any questions? Call Adam Hall of Longlane Farms, LLC at 803-924-2300 or email at achall77@gmail.com