

Boobe Brook Bear Meatballs

always wash your hands before and after handling bear meat

Ingredients:

2 lbs of ground black bear meat (or other game meat)

1 lb of ground pork shoulder

¼ lb of bacon ends chopped well (or sliced side bacon)

1 Tbsp & 1 Tsp of Salt

1 Tbsp & 1 Tsp of coarse ground Black pepper

1 ounce of finely chopped celery leaves

1 ounce of coarsely chopped fresh parsley

1 ounce of chopped fresh chives

2 cups of fine Italian breadcrumbs or Panko style

1 cup of Milk

2 large eggs (beaten)

Method: Wash your hands! Add both ground meats into Kitchen Aid mixer bowl or large mixing bowl. Measure breadcrumbs, milk, bacon, salt & pepper. In medium bowl combine breadcrumbs and milk and allow to soak. Add chopped herbs, eggs, salt & pepper to meat mixture, breadcrumb mixture and incorporate well; using Kitchen Aid mixer on higher setting approx. 2 minutes helps (once meat looks like its smeared you're there). Scoop mixture into uniform balls of your desired size.

Bake: I prefer an airfryer until internal temperature reached 165 degrees (about 15 minutes on 400-degree setting).

Serve: With desired pasta and sauce of choice.

Roast at 165 degrees (no less due to risk of trichinosis)