



Venison Meatballs in Sweet and Sour Sauce

Meatballs

2 eggs, well beaten

1 Tbs. chopped parsley

2 cloves garlic, chopped

1 tsp. salt

½ tsp. pepper

½ c. milk

½ c. grated Parmesan cheese

1 c. plain breadcrumbs

1 lb. ground Venison

Preheat oven to 350* degrees F.

Combine the first 8 ingredients then add the venison, mix well. Shape into walnut sized balls and place on a well-greased baking sheet. Bake for 15-20 minutes, or until centers are no longer pink. Do not overcook.

Sweet ‘n’ Sour Sauce

3 ½ c. tomato juice

1 c. brown sugar, packed

10 Gingersnaps, finely crushed

¼ c. white vinegar

1 tsp. onion salt

Combine all ingredients in a saucepan. Bring to a boil over medium heat, stirring until cookie crumbs are dissolved. Add meatballs to the sauce and continue to cook until heated through. Meatballs may be served plain as well.