

Venison Meatballs Recipe



- Prep: 15 min. Bake: 35 min.
- Yield: 4 Servings

Ingredients

- *1 medium onion, finely chopped*
- *1/2 cup uncooked instant rice*
- *1 teaspoon salt*
- *1/4 teaspoon pepper*
- *1 pound ground venison*
- *3/4 cup water*
- *1/3 cup packed brown sugar*
- *1/3 cup ketchup*
- *1/3 cup condensed tomato soup, undiluted*
- *1 tablespoon ground mustard*
- *2 teaspoons paprika*

Directions

- In a large bowl, combine the first four ingredients. Crumble venison over mixture and mix well. Shape into 1-1/2-in. balls. Place in a greased 8-in. square baking dish. Combine the remaining ingredients; pour over meatballs.
- Bake, uncovered, at 375° for 35-45 minutes or until meat is no longer pink. **Yield:** 4 servings.

Nutritional Facts 1 serving (4 each) equals 314 calories, 4 g fat (1 g saturated fat), 96 mg cholesterol, 1,016 mg sodium, 41 g carbohydrate, 2 g fiber, 29 g protein.

Courtesy of www.tasteofhome.com