

How to Make Moose Meatballs

Ingredients

- 2 pounds ground moose meat
- 1 large egg, beaten
- 1/2 onion, fine diced
- 3 cloves garlic, fine diced
- 3 tablespoons lemon juice
- 4 tablespoons diced kalamata olives
- 1 teaspoon sea salt
- 1/2 teaspoon black pepper
- 1-1/4 teaspoon dried oregano
- 1-1/4 teapsoon dried basil
- 1-1/4 teapsoon dried parsley
- 3/4 teapsoon dried dill



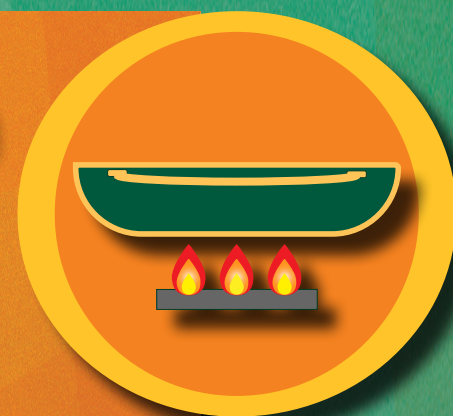
Preheat the oven to 400 degrees

Add all ingredients into a large bowl. Mix with hands until well combined



Shape mixture into 1-inch balls. Place on baking sheet and bake for 25-30 minutes

Alternatively, meatballs can be cooked in a frying pan over low to medium heat



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