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## RACKS Recipes: Appetizers

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### Moose and Bear Mini Meatballs

1/4 c. whipping cream  
3 tbsp. water  
1/4 c. fine Holland Rusk crumbs  
1 tsp. dried basil or 2 tsp. fresh basil  
1/4 tsp. cayenne pepper  
1 tsp. salt  
1/4 lb. ground moose, bear or venison  
1/4 lb. ground pork  
2 tbsp. grated onion  
Butter

Combine the cream and water in a small bowl, then add crumbs, mixing until crumbs are moistened. Combine the basil, pepper, salt, beef, pork and onion in a mixing bowl and mix thoroughly. Add the crumbs mixture and mix until well blended, then shape into 1 inch balls. Saute in a small amount of butter in a fry pan until browned on all sides. Shake the fry pan occasionally to keep the balls round. Add favourite sauce to warm. I like Dianas BBQ hot sauce or you can also serve with plum sauce in separate container for dipping. Makes 16-20.