



WILD GAME RECIPES 2*



Gameburgers

2 lb. *ground game meat*
 1/4 lb. suet or other meat fat,
 cut into small pieces**
 1 cup bread crumbs

1 small onion, chopped
 garlic salt
 pepper
 1/3 cup milk

Mix ingredients and fry like hamburgers to at least 160°F (use a meat thermometer to check temperature). Serve with tomato, onion, or pickle slices on toasted buns. Serves 6.
****Variation:** Use 1 lb. ground beef (70% lean) and 1 lb. ground game meat. Omit added fat.
Note: Be sure that the meat is used immediately after thawing. Ground game meat, because of its high bacterial content, often spoils faster than other ground meat. Cook meat thoroughly!

Venison Meat Balls

3 slices soft bread
 1 1/2 lb. *ground venison*
 2 tsp. salt
 1/8 tsp. oregano
 1/8 tsp. basil
 1/4 tsp. pepper

1 small onion, finely chopped
 1/4 cup butter or margarine
 1 Tbsp. flour
 salt and pepper (for gravy)
 1 cup milk

Break bread into small pieces and combine with ground venison, salt, oregano, basil, pepper and onion. Mix thoroughly. Shape into small balls about 1 inch in diameter. Chill for 15 to 20 minutes. Brown in butter or margarine, turning frequently. Cover pan. Turn heat to low and cook for 15 minutes. Remove meat balls. Add flour, salt and pepper to pan drippings. Mix well. Add milk, stirring constantly and simmer 3 to 4 minutes. Return meatballs to pan with gravy and simmer about 5 more minutes until meat is cooked thoroughly. Serves 4.

Note: Be sure that the meat is used immediately after thawing. Ground game meat, because of its high bacterial content, often spoils faster than other ground meat. Cook meat thoroughly!

*Adapted from "Safe Handling of Wild Game" by Susan Brewer, Ph.D. and Charles Stites, M.S., The University of Illinois, 1995



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The Family Nutrition Program is funded with Food Stamp Administrative funds by the Food & Nutrition Service of the U.S. Department of Agriculture.