

Sweet & Tangy Venison Meatballs

INGREDIENTS:

2 lb ground venison
1 ½ shallots, minced
2 cloves garlic, minced
1 tbsp balsamic vinegar
2 tbsp coconut aminos
Salt & pepper to taste
3 tbsp bacon fat

Sauce:

1 tbsp duck fat
¼ large onion, diced
8 oz crushed pineapple
15 oz tomato sauce (no salt added)
Salt & pepper to taste
2 tbsp balsamic vinegar
1 tsp maple sugar

PROCESS:

Combine the ground venison, shallots, garlic, balsamic vinegar, coconut aminos, salt & pepper in a large mixing bowl. Refrigerate the mixture overnight to allow the flavors to blend.

On the day of the dinner, add three tablespoons of bacon fat to the meat & mix evenly. Preheat your oven to 350 degrees. Form the meat into roughly 1-inch balls & place them on a parchment-lined baking sheet. Bake the meatballs for 25 minutes.

In a medium-sized saucepan, saute the onion in the duck fat over medium heat. When the onion is translucent, add the pineapple, tomato sauce, salt, pepper, balsamic vinegar & maple sugar to the saucepan. Simmer the mixture until the meatballs finish baking. Add the meatballs to the sauce & stir to combine. You can keep the sauce & meatballs warm in a small crockpot or over low flame until time to serve. ENJOY!

From: *Gather- The Art of Paleo Entertaining*

