

Spaghetti and Venison Meatballs

Prep Time: 20 minutes

Total Time: 1 1/2 hrs

Servings: 8

Ingredients

Meatballs

1 lb ground beef or sweet Italian sausage or Italian sausage

1 lb ground venison

1/2 cup fine chopped onions

2 garlic cloves, finely minced (large ones)

1 teaspoon salt

1/2 teaspoon pepper

2 eggs

1/2 cup milk

1/2 cup breadcrumbs

1/2 teaspoon parsley

1/2 teaspoon basil

1/2 teaspoon thyme

2 teaspoons Worcestershire sauce

minced mushroom stems

Sauce

8 ounces mushrooms, sliced stems removed for meatballs

8 ounces tomato sauce

2 (28 ounce) cans crushed roma tomatoes

1 (28 ounce) cans petite diced tomatoes

4 garlic cloves, finely minced

1/2 cup chopped fine onions

1 tablespoon dried basil

1 tablespoon salt

1 teaspoon olive oil

1 lb pasta

Directions

Sauté onions until tender in stock pot place with olive oil, add tomatoes, garlic, seasons and mushrooms let simmer.

Place all ingredients in large bowl (except bread crumbs) and mix very well to distribute the garlic and onion.

Add bread crumbs a little at a time and mix making sure that the meat will stick together, add more crumbs if needed. Make into balls that suit your size.

Fry or bake meatballs until done. For frying use a cast iron heavy skillet with a tiny bit of oil if necessary to prevent sticking.

If bake, bake on a rack to help with dripping removal. Bake at 400* for 20 minutes. Add 1/2 cup water to pan turn up oven to 450* for 25 more minutes.

Put meatballs in sauce and simmer 30 minutes meanwhile cook pasta in hot salted water according to box directions.