



cara price

BACON WRAPPED MEATBALLS

INGREDIENTS

- 1.5 pounds ground game or bison
- 1 shallot, finely diced
- 2 tablespoons tomato paste
- 1 tablespoon dried basil
- 2 teaspoons salt
- 1 teaspoon pepper
- 12 slices bacon
- optional garnish: spicy mint chutney

DIRECTIONS

preheat oven to 425.

in a large bowl mix together ground meat, shallot, tomato paste & spices. form into 12 equally sized balls {about the size of a golfball}.

wrap bacon slices around each meatball, fully covering meat.

cover a large baking sheet with parchment paper & bake 25-27 minutes*.

serve immediately as is or with spicy mint chutney if desired.

*tip ~ the amount of fat in cuts of bacon varies, so if yours does not begin to brown towards the end of baking, place under broiler for about 2 minutes before removing the meatballs from the oven.