

## Stuffed Meatballs

5 lbs of any game meat( we used elk and boar)

6 eggs

½ cup of parmesan reggiano

½ cup of locatelli Romano

3 garlic cloves chopped

½ teaspoon of garlic power

½ teaspoon of onion powder

1/8 teaspoon of White pepper

1/8 teaspoon of Salt

Pinch of crushed red pepper

1 ½ cups of bread crumbs

Bunch of fresh Italian parsley chopped

9 leafs of fresh basil chopped

1 1/2 cup of ricotta

½ lb of venison salami thick sliced and quartered

½ lb of provolone or mozzarella or both cut into ½ in cubes and put in refrigerator

In a large bowl, combine the first eleven ingredients. Mix well then add the last three mix again. With your hand grab a palm full of mixture shape each around a cheese cube and a few pieces of salami, roll in hands and seal. Heat oven to 375°F. Line a baking pan with foil; spray foil with cooking spray. Gently place in pan. Bake 20 minutes.