

Baked Elk and Spinach Meatballs

1 pound ground elk

approximately 3 Tablespoons defrosted frozen chopped spinach (squeeze water out)

1/3 cup old fashioned oats

1 clove garlic - minced

½ small onion - chopped fine

1 egg

pepper to taste

Mix together with a fork.

Roll into approximately golf ball size meat balls.

Bake on parchment paper for 25 minutes at 400 degrees.

Add to favorite sauce or gravy and enjoy!