



Fabienne39s Bison Meatballs

Jacob · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

Look no further youll want to add these savory bison meatballs to every festive menu The seasonings used in this recipe naturally enhance the meats subtle taste A must try

Ingredients

- - 8 ounces ground bison - 1 teaspoon Dijon mustard - 1 teaspoon dried oregano - ½ teaspoon ground cumin - ½ teaspoon onion powder - ½ teaspoon paprika - ? teaspoon dried sage - 1 pinch celery salt
- or to taste - 2 teaspoons olive oil

Instructions

1. Mix bison
2. mustard
3. oregano
4. cumin
5. onion powder
6. paprika
7. sage
8. and celery salt together in a bowl. Form meatballs approximately 1 1/2-inch diameter in size. Heat olive oil in a non-stick skillet over medium-low heat
9. swirling to cover bottom of the skillet. Add meatballs and cook undisturbed
10. about 4 minutes. Continue to cook
11. turning meatballs until browned evenly on all sides
12. about 6 minutes more. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Cook's Notes: These meatballs are best when they are cooked at a medium-low temperature
13. uncovered. Do not sear.