

Elk Stroganoff Meatballs

The meatballs can be frozen ahead to save time.

1		egg
¼	cup	milk
¼	cup	finely chopped onion
2	teaspoons	Worcestershire sauce
1-1 ½	cups	soft bread crumbs
1	teaspoon	salt
¼	teaspoon	pepper
1-1 ½	pounds	ground elk

SAUCE

1-1/2	cups	sliced fresh mushrooms
½	cup	chopped onions
¼	cup	butter or margarine
4	tablespoons	all-purpose flour, divided
¼	teaspoon	salt
1-1/2	cups	beef broth
1	cup (8 ounces)	sour cream
		hot cooked noodles
		paprika, optional

In a bowl, combine the egg, milk, onion and Worcestershire sauce. Stir in bread crumbs, salt and pepper. Add beef; mix well. Shape into 1- ¼ inch balls. Place in a lightly greased 15-in. x 10-in. x 1 in. baking pan. Bake, uncovered, at 350 degrees for 15-20 minutes or until meat is no longer pink. In a saucepan, sauté mushrooms and onion in butter until tender. Stir in 3 tablespoons flour and salt until blended. Gradually add broth. Bring to a boil over medium heat. Cook and stir for 2 minutes; reduce heat. Combine sour cream and remaining flour until smooth; stir into mushroom mixture. Add meatballs. Simmer, uncovered for 4-5 minutes or until heated through, stirring occasionally. Serve over noodles. Sprinkle with paprika, if desired.

Yield: 6 servings.