



# recipe card

2026

Pg 1 of 2

NAME OF DISH

## Spaghetti & Meatballs

CATEGORY

Elk

PREP TIME

30-45 mins

COOK TIME

1.5 Hours

INGREDIENTS

- 3 lbs ground elk/pork blend (1.5 lbs each)
- Kosher salt
- Extra virgin olive oil
- 1 onion, chopped
- 2 cloves garlic, chopped
- 2 Tbsp finely chopped fresh flat-leafed parsley
- 1 cup milk
- 4 thick slices firm white bread (no crust) cut into cubes (about 2 cups)
- 1 large egg
- ½ cup freshly grated Parmigiano-Reggiano cheese, plus more for serving
- Fresh ground black pepper
- ½ pound mozzarella cheese, grated
- Leaves from 3 fresh basil sprigs
- 4 cups heated Pomodoro Sauce

POMODORO SAUCE (4CUPS)

- ½ cup extra-virgin olive oil
- 1 medium onion, chopped
- 3 garlic cloves, chopped
- 2 cans (28 oz) whole, peeled tomatoes, preferably San Marzano, drained, crushed by hand, juices resvd.
- ¼ cup fresh basil leaves, torn into pieces
- Kosher Salt & fresh ground black pepper

directions

- Bring a big pot of water to boil for the spaghetti (1lb)
- Heat 3 Tbsp oil in an oven-proof skillet
- Add onion, garlic & parsley, cook until just soft (about 10 mins). Remove from heat, let cool.



- Pour milk over bread cubes in a bowl and let soak while veggies cool.
- Mix meats, egg, Parmigiano and season generously with salt and pepper.



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Pg 2 of 2

NAME OF DISH

## Spaghetti & Meatballs

CATEGORY

Venison (deer)

PREP TIME

30-45 mins

COOK TIME

1.5 hours

### directions cont.

- Preheat oven to 350°F

- Hand squeeze the excess milk out of the bread, then add the bread to the bowl along with the cooled onion mixture. Gently combine all ingredients w/ hands until just mixed (don't overwork)
- Shape mixture into 10 meatballs.
- Heat 3-count of oil in skillet and brown all sides of the meatballs (about 10mins).
- Transfer meatballs to a baking dish and spoon about ½ of the tomato sauce over them. Shower with the mozzarella, scatter ½ of the basil leaves on top; drizzle w/ olive oil. Bake until cooked through (30 mins)
- Cook spaghetti al denté. Drain and place in large serving dish. Toss w/ the rest of the tomato sauce.

Spoon the meatballs onto the spaghetti and garnish with the rest of the basil leaves. Top with cheese.

### POMODORO SAUCE

Heat olive oil in saucepan over med heat. Add onion & garlic, cook until soft (4-5 mins). Carefully add the

#### notes

Spaghetti and meatballs can be outstanding—or very boring. It's the subtle nuances in the recipe that make all the difference. The meatballs should be tender enough to cut with a spoon but firm enough to hold together, and here's the trick: bread crumbs soaked in milk. It's a trick I picked up in Naples, the meatball capital of the world.

Original Author: Patrick Duke

crushed tomatoes & about ½ cup of reserved juices.

Season w/ salt & pepper. Cook until sauce is thick,

about 15 mins. Taste & adjust seasonings if needed.

Bring to a boil, stirring for a few minutes w/ a wooden

spoon. Reduce heat, simmer 20-30 mins. Stir in fresh

basil and season again.