

# Venison-Turkey Meatballs

## with Sweet Kelp BBQ Sauce



PREP TIME  
10 minutes

COOK TIME  
10 minutes

READY IN  
3 ½ hours



SERVINGS  
8-12

### FOREST INGREDIENTS

Ground Venison  
Barnacle Kelp BBQ  
sauce  
Barnacle Rhubarb Jam

## Ingredients

- 1 tbsp butter
- ½ cup white onion, chopped
- 1 lb ground venison
- 1 lb ground turkey
- 1 tsp sea salt
- ½ tsp pepper
- 1 tsp Italian seasoning
- 1 tsp Garlic Powder
- 1 egg
- 4 sprigs of fresh parsley, finely chopped
- ½ cup of crushed white corn chips
- Olive oil, for pan frying

### Sauce

- 1 12oz bottle of Barnacle BBQ Sauce
- 1 4.6 oz jar of Barnacle Rhubarb Jam

## Steps

- In a small pan, heat butter lightly. Add chopped onions and sauté until translucent. Set aside.
- Combine venison and ground turkey in a large bowl. Massage with hands to evenly distribute. Add onions, salt, pepper, seasoning, egg, chopped parsley and crushed chips. Stir well.
- Shape the meatball mixture into 1 inch balls and place on a large plate.
- Heat enough oil to cover the bottom of a large skillet. Add meatballs. Brown the meatballs, and remove from heat.
- Add all browned meatballs to a slow cooker, and set to low heat.
- Pour Barnacle BBQ sauce and rhubarb jam over the meatballs in the slow cooker.
- Leave on low for three hours.

## *Notes*

We prefer to use a scoop to have evenly sized meatballs. The slow cooker will finish cooking the meatballs through and infuse the flavors of the sauce. Serve over mashed potatoes. We love to use coconut milk in our mashed potatoes for a lighter healthier version, and we think it pairs nicely with this meatball recipe. Please note the Barnacle BBQ sauce is not gluten-free. For a gluten-free version of this recipe, simply switch out the BBQ sauce for a gluten-free version.