

## Bison-Bacon Meatballs



1# ground bison  
1/2 pkg Pederson's uncured applewood smoked bacon  
1 egg, beaten  
1 celery stalk, strings removed & finely diced  
1 medium shallot, finely diced  
1 clove garlic, minced  
1/2 Tbsp each fresh parsley and thyme, finely chopped  
1 Tbsp arrowroot powder  
1 tsp smoked hot paprika  
Salt & pepper  
Olive oil

Preheat oven to 350 degrees. Sauté shallots and celery until just tender; add garlic, and remove from heat after about 30 seconds, then spread onto a plate to cool (can be placed in fridge after a few minutes to speed up cooling). Chop raw bacon into small pieces, and mix thoroughly with remaining ingredients and cooled vegetables in a bowl. At this point, you can cook a small amount of the mixture in order to taste test for any needed seasoning adjustments. Pour a tablespoon of olive oil into a small

bowl, rubbing a small amount on palms of hands to keep mixture from sticking to your hands, and continue to do so as you form 1oz meatballs. Place meatballs on a parchment paper lined sheet pan in even rows, and cook 20-25 minutes, or until meatballs are firm to the touch.

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