

GAGOONZ (LITTLE PORCUPINES)

Ingredients

1 lb ground venison
1/3 cup uncooked light brown wild rice
1 small onion minced very fine
1 tsp salt
1/4 tsp pepper
water or broth

Directions

Combine meat, uncooked rice, onion, salt, pepper, mix thoroughly. Shape into firm meat balls.

Bring water or broth to a boil in frypan with tight cover, put in meat balls, reduce to very slow simmer. Simmer tightly until done with rice popping out of balls like porky quills -- about 40-45 minutes.