



## cranberry pheasant meatballs

- +1 cup Italian breadcrumbs
- +1/2 cup parmesan cheese
- +1/4 cup cream
- +1/3 cup chopped parsley
- +2 Tbsp ketchup
- +3/4 tsp salt
- +1/2 tsp pepper
- +1/2 tsp poultry seasoning
- +1 small onion, finely chopped
- +2 cloves of garlic, finely chopped
- +2 large eggs
- +1 Tbsp olive oil
- +1 lb Italian sausage
- +1 lb pheasant, ground
- +1/2 cup +2 Tbsp  
**Milne MicroDried®  
Cranberry Fragments**

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Milne MicroDried® Cranberry Fragments



Recipe Inspired by  
**JUSTIN HOLTHUS**

**Milne MicroDried®  
Plant Manager**

- 1) Preheat oven to 400F
- 2) Combine breadcrumbs, parmesan, parsley, cream, ketchup, salt, pepper, poultry seasoning, onion, garlic, eggs, olive oil in a large bowl and mix until combined. Add in sausage, pheasant, and **Milne MicroDried® Cranberry Fragments** and carefully combine until thoroughly mixed. Do not overwork the mixture.
- 3) Using a small cookie scoop, form the mixture into 1-inch balls. Place on a nonstick baking sheet, evenly spaced. Bake until cooked through, about 15-17 minutes.

