

Barbecued Meatballs

Mrs. Kathryn Miller

3 lb. ground meat (venison or
elk is good)
1 c. oatmeal
1 c. cracker crumbs
2 eggs
½ c. chopped onion
½ tsp. garlic powder
2 tsp. salt
½ tsp. pepper
2 tsp. chili powder
1 (12 oz.) can evaporated milk

Sauce:

2 c. catsup
1 c. brown sugar
½ tsp. Liquid Smoke
½ tsp. garlic powder
¼ c. chopped onion

To make meatballs, combine all ingredients (mixture will be soft) and shape into walnut sized balls. Place meatballs in a single layer on wax paper lined cookie sheets. Freeze until solid. Store frozen meatballs in freezer bags until ready to cook. Yield: 80 meatballs.
To Make Sauce: Combine all ingredients and stir until sugar is dissolved over low heat. Place frozen meatballs in a 13x9x2 baking pan. Pour on sauce and bake at 350° for 1 hour.

Steak Fajitas

Esther Yoder

1 lb. elk steak, cut into ¼" strips
(or other meat of your choice)
1 med. onion, thinly sliced
1 sweet red pepper, thinly sliced
1 sweet yellow pepper, thinly sliced
2 Tbsp. olive oil
1 (1.25 oz.) pkg. Fajita seasoning
mix
¼ c. water

Sauté onion and peppers in 2 Tbsp. olive oil until crisp-tender, remove and set aside. In same skillet cook steak for 4-6 minutes or until it reaches desired doneness. Return vegetables to pan, add seasoning mix and water. Simmer for 3-5 minutes. Serve on warm flour tortillas, top with salsa and sour cream.

From the Cookbook:

"Horse & Buggy Montana"

The food of the Amish community in St. Ignatius, Montana

Compiled by Amy Engbretson & Emily Troyer

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