

## **Bison Meatballs**

2 C grated raw potato  
1 1/2 lbs. ground bison  
1/2 C chopped onion  
1 clove garlic, minced  
1 tsp salt  
1/2 tsp pepper  
1/4 C milk  
2 eggs

Combine first eight ingredients. Shape into 1 1/2-inch balls and brown slowly.

Add 1/2-cup water. Cover and simmer 20 minutes. Remove meatballs.

Stir in flour into remaining water. Simmer to thicken.

Reduce heat, stir in sour cream and dill, and add meatballs.

Heat, do not boil.