**Bear & Pork Meatballs in Creamy Gravy**

**Prep: 15 min. – Cook: 25 minutes – 4 servings**

**INGREDIENTS:**

2 tablespoons olive oil, divided

1 onion, diced

1 pound ground bear

1 pound ground pork

1/2 cup Panko\*

2 large egg yolks

1/4 teaspoon ground allspice

1/4 teaspoon ground nutmeg

Kosher salt and freshly ground black pepper, to taste

*FOR THE GRAVY*

1/4 cup unsalted butter

1/3 cup all-purpose flour

4 cups bear broth

3/4 cup sour cream

Kosher salt and freshly ground black pepper, to taste

2 tablespoons chopped fresh parsley leaves

**DIRECTIONS:**

Heat 1 tablespoon olive oil in a large skillet over medium heat. Add onion, and cook, stirring frequently, until onions have become translucent, about 2-3 minutes.

In a large bowl, combine ground bear, ground pork, Panko, egg yolks, allspice, nutmeg and cooked onion; season with salt and pepper, to taste. Using a wooden spoon or clean hands, stir until well combined. Roll the mixture into 1 1/4-to-1 1/2-inch meatballs, forming about 24 meatballs.

Add remaining 1 tablespoon olive oil to the skillet. Add meatballs, in batches, and cook until all sides are browned, about 4-5 minutes. Transfer to a paper towel-lined plate.

To make the gravy, melt butter in the skillet. Whisk in flour until lightly browned, about 1 minute. Gradually whisk in bear broth and cook, whisking constantly, until slightly thickened, about 1-2 minutes. Stir in sour cream; season with salt and pepper, to taste.

Stir in meatballs and cook, stirring occasionally, until heated through and thickened, about 8-10 minutes.

Serve immediately, garnished with parsley, if desired.