

Recipes: Dinner Menu for the week of September 5th – 11th, 2022

written by John Mueller | February 27, 2023

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Beef-Venison-Pork Stuffed Meatballs Burgundy Style [French-influence]

Ingredients: Ground beef, Venison-Pork Italian style sausage, onion, garlic, beef stock, Burgundy red wine, herbs.

Directions: Hand-shaped beef meatballs, stuffed with grass-fed, free range New Zealand Venison-Pork sausage, with spices, finely chopped onion, garlic and thyme. Shaped and par-baked in the oven. Place in a pot with Burgundy wine, beef stock, more onions and cook gently till meat is cooked through.

Baked Fish, with Maple Syrup-ginger Glaze [Asian- & Italian-influence]

Ingredients: fish (either salmon or tuna), oil, green onion, maple syrup, fresh ginger, soy sauce, and lime.

Directions: Fish is baked in an open-faced aluminum foil pocket. The foil is greased with a bit of oil, and green parts of green onion are placed underneath the fish. The fish glaze is made with pure Michigan maple syrup, grated fresh ginger, soy sauce, and lime. Mid-way to cooking time. Glaze the fish with the ingredients listed above and allow it to cook through.

[[See full menu for the week of September 5th – 11th, 2022](#)]

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