

# Bullet Soup

RECIPE BY  
AMY JO EHMAN

## Ingredients

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- 1/2 lb. ground bison or lean beef
- 2 tbsp. grated onion
- 1-2 cloves garlic, finely chopped
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 tsp. dried herbs such as rosemary and parsley
- Flour for dredging
- 1 diced onion
- 2 c. diced potatoes
- 1 c. diced carrot
- 1 diced turnip
- 1 c. pasta (optional)



## Directions

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1. Mix ground meat, grated onion, garlic, salt, pepper and herbs.
2. Form into meatballs about the size of a large marble. Dredge in flour.
3. In a pot, cover meatballs with water and bring to a boil.
4. Add vegetables and pasta.
5. Simmer until cooked, adding more water as needed to make a rich broth.

Best served with bannock.

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THE NAME OF THIS  
MÉTIS SOUP DOES  
NOT RELATE TO  
HUNTING BUT TO  
THE FRENCH WORD  
“BOULETTES”,  
MEANING LITTLE  
MEATBALLS