

# FIELD TO FORK



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## Ground Venison Loaf

Shared by MBA member: Rhonda Waits, Vancleave, MS

*This recipe eliminates the egg and is much thinner than traditional meatloaf in a loaf pan. Cooks quicker and is a different texture.*

### INGREDIENTS

- 1 1/2 lb. ground venison
- 1 chopped Vidalia onion
- 1 1/2 Tablespoons worcestershire sauce
- 2 Tablespoons Montreal steak seasoning
- 3 Tablespoons Dales liquid steak seasoning
- 3/4 cup fine bread crumbs (plain or Italian)

(NO EGG)

### DIRECTIONS

Peel and Coarsely chop onion, mix all ingredients. Grease or spray baking pan with no stick spray and pat mixture into a 1 1/2-2" loaf (will shrink some when baking.). Bake at 350 degrees 30-40 minutes or until meat at desired doneness. Remove from oven and top with brown gravy.

**HOMEMADE BROWN GRAVY:** Heat 1/4 cup oil, 4 Tablespoons of flour in skillet over medium heat, stirring constantly until browned. Slowly add 1 1/2 cups, more or less, of liquid to reach desired consistency, stirring constantly. Lower heat and simmer until thickened. Season and serve. Using a bouillon cube (any flavor) or stock is more flavorful.

**QUICK BROWN GRAVY:** Use a can of cream of mushroom soup, add 2/3 can of water, 2 teaspoons Montreal seasoning, worcestershire sauce to taste (also adds color). Simmer until smooth, serve over loaf.

