

Recipe:

VENISON MEATLOAF

Date:

Total Servings	Diet Type
8 - 12	<input checked="" type="checkbox"/> GENERAL <input type="checkbox"/> GLUTEN-FREE <input type="checkbox"/> VEGAN <input type="checkbox"/> KETO <input type="checkbox"/> OTHER -

Ingredients

Venison meat - 2 lbs. ground

Bacon - 1 cup finely chopped

Onion - 1 medium finely
chopped

Garlic - 4 cloves minced

Spinach- 2 cups (OPTIONAL)

Eggs - 2 beaten

Breadcrumbs - 2 cups

Dried Raisins or Cranberries -
1 cup (OPTIONAL)

Milk - 2 cups

Thyme, Oregano, Paprika - 2
Tsp. each

Salt - 2 Tbsp. & Ground Black
Pepper - 1 Tbsp.

Preparations & Cooking

1. Gather all the ingredients. Preheat the oven to 350 F.

2. Using both hands, gently mix and combine all the above
ingredients.

3. Transfer the meat mixture to a pie pan or loaf pan.

4. Bake the meatloaf for about 30 to 45 minutes or until the internal
temperature of the meatloaf is 165 F or higher.

5. Make sure to drain the grease off the pan during the last 10
minutes of baking.

6. Served best with mashed potato and any steamed vegetables on
the side.

Total Cost:

Prep Time:

Cook Time:

10-15 minutes

45 minutes