

Baked Venison

Country: England

Century: 15th

This venison pie is moist and flavored with a fantastic combination of spices.

- 2 lbs. ground venison
- 1/2 lb chopped bacon (optional)
- pepper
- salt
- ginger
- grains of paradise
- pie crust

Mix ground venison and spices and put into the pie crust. Bake at 350 for about 45-50 minute, or until the meat has reached a temperature of 155F. If you wish, mix chopped bacon in with the venison for additional moisture and flavor.