

Blue Cheese Venison Loaf

1½ lb. ground venison
1 egg
¼ to ½ cup blue cheese; crumbled
¼ cup onion, chopped
¼ cup milk
½ tsp. mustard, dry
¼ tsp. sage
¼ to ½ cup steak sauce
½ cup dry bread crumbs
1/8 tsp. garlic powder
1 Tbls. Worcestershire sauce
Salt and pepper to taste
Potatoes; Instant Mashed
Bacon; Crisp & Crumbled



Heat the oven to 350 degrees F. Mix half of the cheese and all the ingredients together. Spread the venison mixture into an ungreased loaf pan, 9 X 5 X 3-inches or shape into a loaf in an ungreased baking pan. Bake, uncovered, for 1 to 1 1/4 hours or until done. Drain off the excess fat.

Prepare the potatoes as directed on the package except -- stir in the remaining cheese. Spread the potatoes on the sides and top of the meat loaf. Sprinkle with the crumbled bacon and bake for an additional 10 minutes, or until the potatoes are lightly browned. Serve hot.