

## Cajun **Venison** Meat Loaf

4 T Butter  
3/4 C Onions, chopped  
1/2 C Celery, chopped  
1/2 C Green bell peppers, chopped  
1/4 C Shallots, chopped  
2 t Garlic, minced  
1 T Tabasco sauce  
1 T Worcestershire sauce  
1 T Cajun seasoning  
1/2 t Ground cumin  
1/2 t Ground nutmeg  
1/2 t Ground bay leaves  
1/2 C Evaporated milk  
1/2 C Catsup  
1-1/2 lb Ground venison  
1/2 lb Ground pork  
2 ea Eggs, beaten  
1 C Bread crumbs

t = teaspoon
T = tablespoon
C = cup

Mix onions, celery, bell peppers, shallots, garlic, Tabasco sauce, Worcestershire sauce and all the seasonings. Add milk and catsup. Simmer 10 minutes. Combine eggs, venison, pork and bread crumbs. Add seasoned mixture and form into a loaf. Bake at 350° for 1 hour.