

# Deer Meatloaf

## DESCRIPTIONS

Whether grinding it yourself or having it ground for you at the processor, make sure the meat is coarsely ground. The thicker the grind, the better the meatloaf. Ingredient measurements don't have to be exact!

6 – 8 servings

- 1 pound ground venison
- 1 pound ground veal
- 1 pound ground spicy Italian sausage
- 1 1/2 cups onion, finely diced
- 6 garlic cloves, minced
- 2 large eggs
- 1 1/3 cups tomato salsa
- 1 tablespoon chili powder
- 2 teaspoons kosher salt
- 1 teaspoon coarsely ground black pepper
- 1 cup breadcrumbs

### Herb Crust

You can substitute any herbs for this crust. In a pinch, you can substitute dried herbs or herb blends like Italian seasoning.

- 1 cup butter, melted
- 1 1/2 cups breadcrumbs
- 2 tablespoons fresh rosemary leaves, minced
- 1 tablespoon fresh thyme, minced
- 1/2 cup onion, finely diced
- 4 cloves garlic, minced
- 1/3 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

In a bowl, blend together all ingredients.

## INSTRUCTIONS

Combine ingredients in a large bowl, mixing well with your hands. Place into a well-greased baking dish and form into a rectangle, about 3 inches tall. Spread Herb Crust over top of meat. Place dish into a preheated 350 degree oven for 1 1/2 hours or until internal temperature is 160 – 170 degrees.