

Moose Meat Pie

By The Bush Wife

Preheat Oven to 375 F

Ingredients

(This is fairly dry when done, so you may want to serve a beef gravy on the side.)

Double Recipe Pie Crust (The same you create for a fruit pie made with Crisco works well.)

- 1 # Ground Moose Meat**
- 2 Medium Onions (chopped)**
- 1 Stalk Celery (chopped)**
- 2 Medium Carrots (chopped)**
- 3 Small Potatoes (chopped)**
- 1 tsp. Salt**
- ¼ tsp. Black Pepper**
- 2 tsp. Dried Thyme**

Prepare the pie crust and line the bottom of a deep, round casserole dish. (Something larger than a large pie plate.)

Chop all of the vegetables and set them aside. (Chop the potatoes last because they will start to turn brown, which you will want to avoid.)

DO NOT OVERCOOK THE MEAT MIXTURE; JUST LIGHTLY BROWN IT THROUGHOUT THIS PROCESS.

Begin browning the moose meat. Moose meat is very lean, so do not plan on draining the grease. You will need what's there to help moisten the pie.

After the meat is slightly browned, add the chopped onion and cook for about three minutes longer.

Add the celery, and cook about two minutes longer.

Add the carrots and potatoes and cook for about two minutes longer.

Spoon the meat mixture into the pie shell, and place the top on it. Flute the edges and make venting slits.

Bake the pie for 45 - 55 minutes until the crust is lightly browned.