

Venison Meatball Pot Pie

1	recipe	single pie-crust pastry
1	package (5.5 ounces)	au gratin potatoes
1	package (10 ounces)	frozen peas and carrots, thawed and drained
1	pound	lean ground deer, antelope, elk or moose
1	cup	soft bread crumbs
1/4	cup	milk
1		egg
2	tablespoons	chopped onion
2	tablespoons	snipped fresh parsley
3/4	teaspoon	salt
1/8	teaspoon	pepper

Heat oven to 375°. Prepare pie crust as directed. Shape into a ball. Wrap with plastic wrap and refrigerate. Prepare potatoes in 2-quart casserole according to package directions, omitting butter. Add peas and carrots to cooked potatoes; stir to combine. Set aside.

In large mixing bowl, combine remaining ingredients. Mix well. Shape into 16 meatballs, about 1-1/2 inches in diameter. Place meatballs on top of potato mixture. On lightly floured surface, roll out crust slightly larger than top of casserole. Place crust on top of casserole. Turn edge of crust under; flute edge if desired. Cut a small hole in the center of the crust to allow steam to escape. Bake until golden brown, 45 to 55 minutes.

*TIP: Substitute one refrigerated pre-rolled pie crust for homemade crust if desired.

Yield: 4 to 6 servings