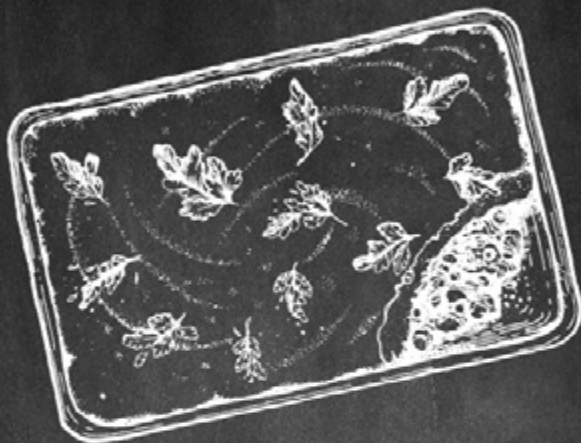


WILD INGREDIENT RECIPES

Hunter's Pie



Ingredients

- | | |
|---|--|
| 2 C. Jerusalem artichokes, aka: "sunchokes" or 1 1/2 lbs potatoes | 1-2 handful of sliced mushrooms of choice (try wild morels or a combination of wild porcini and baby portobella) |
| 1 pound ground or finely chopped deer, elk or black bear | 2 tbsp parsley, chopped |
| 1/4 tsp rosemary, chopped | 2 cups broth or stock of choice |
| 1/2 C cheddar cheese | 2 Tbsp. cornstarch |
| 1/2 tsp black pepper | 2-4 Tbsp. ketchup |
| 1/8 tsp nutmeg | 2 Tbsp. Worcestershire sauce |
| 2-4 Tbsp. oil | 1 C. milk |
| 1 large onion | 1 tablespoon butter |
| 2 large carrots | 1/4 C. water (or red wine) |
| 2-4 garlic cloves, chopped | |

Instructions

1. Preheat oven to 375.
2. Cook potatoes in boiling water until mashable. Mash with milk, rosemary, cheese, 1/2 of the garlic, butter, salt and pepper to taste. Let rest.
3. Heat oil in heavy skillet, mix meat with remaining spices (except parsley and garlic) and brown. Spoon into pie dish.
4. Add carrots and onion to skillet and cook until onions begin to brown and soften, about 5 minutes. Add remaining garlic, stir in and cook for another minute or two. Add 1/4 cup water (or red wine) and stir to dissolve any browned bits in the pan. Cook off alcohol if using wine.
5. Add 1 3/4 cup broth to pan. Mix remaining broth with corn starch and whisk into pan. Add ketchup and Worcestershire sauce. Whisk over heat until liquid thickens. Add salt and pepper to taste. Add to pie dish over meat.
6. Check potatoes for thickness, add more milk if too thick. Spread potatoes over meat mixture and bake 25-30 minutes. Add parsley to top before serving.



California's Wild Kitchen

To learn how to get started foraging, visit wildlife.ca.gov/R3



Recruit | Retain | Reactivate