

# Venison Pie

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## Ingredients:

2 lb Venison steak.  
3 tablespoons of Lemon juice.  
1 cup of Red wine.  
¼ cup of Lard.  
¼ cup of Flour.  
1 teaspoon of Chili powder.  
½ teaspoon of Mace.  
4 x Bay leaves.  
½ teaspoon of Fresh celery seeds.  
Rich pastry crust.

## Directions:

1. Cut the venison into 1" cubes & roll them in lemon juice.
2. Mix flour & chili powder in a flat dish. Dredge the venison cubes in mixture.
3. Heat the lard in large skillet & brown the meat. Once they are all browned add spices & red wine.
4. Cover with cold water and bring to boil. Lower heat & simmer for 1/2 hour.
5. Transfer meat to pie dish and cover with the pie crust. Bake at 400 F oven for 20-25 minutes.