

VENISON MEATLOAF

This venison mince loaf recipe is taken from the [BBC Good Food website](#). A simple, yet tasty dish, it is as good cold as it is hot.

1. Heat oven to 200C/180C fan/gas 6. Stretch out the bacon with the back of a knife, then trim off and finely chop any stray bits. Line a 900g loaf tin with the bacon, leaving an overhang, and set aside. Tip the rest of the ingredients into a bowl and scrunch well with your hands.
2. Pack the mix into the tin, pat down well and wrap over the bacon. Put the tin on a tray and bake in the middle of the oven for 1 hr 15 mins or until firm and cooked through. Leave to rest for at least 15 mins, then serve sliced – or leave to cool completely and serve sliced cold for a buffet with salad, or stuffed into a roll.

INGREDIENTS

1kg minced venison - use 3 packs of Holme Farmed Venison mince
12 thin rashers streaky bacon
1 small onion, finely chopped
2 good-quality pork sausage, meat squeezed from the skins
1 tbsp fresh thyme leaves, plus sprigs to decorate
50g fresh breadcrumb
1 tbsp wholegrain mustard
splash of Worcestershire sauce
1 egg

SERVING TIPS

Serve with a Cumberland sauce for