

## ***Bison Pie***

Make two, 10 inch pie crusts, using whatever recipe you prefer. Just keep in mind that this is a savory meat pie recipe...so using pie crusts that are particularly sweet may not work for you. I use a pie crust recipe from *The America's Test Kitchen Family Cookbook* that is used for dessert pies as well, but it only has 2 Tablespoons of sugar in the dough so it's not overly sweet.

### The Meat of the Matter:

1½ lb. ground bison meat

1 medium white or yellow onion, diced

1 stalk of celery, chopped

1 Tablespoon of minced garlic

½ package of frozen peas, carrots and corn

1 teaspoon Worcestershire sauce

1 teaspoon Louisiana Hot Sauce

1 teaspoon of black pepper,

- Pepper Note: If you like spicy food, utilize a mill to grind peppercorns. But, if you prefer a more mild taste, then use pepper that's been ground for a while. My 10 year old daughter doesn't really like a lot of spice to her food, so I use pre-ground pepper.

¾ teaspoon chili powder

1 cup bison stock (see recipe on website)

2 Tablespoons cornstarch or flour

1½ cups shredded mild cheddar

Kosher Salt (also called Coarse Salt)

Brown bison meat in a large frying pan. Try to use a pan that still has a matching lid. You'll use the lid later. Throw in the onion and celery. You want to cook these vegetables until they become tender. If you need to add a little unsalted butter into the mix to keep them from burning, then you can do that, but don't add too much or you'll end up with a greasy mess! You can also lower the temperature on your burner. Once these vegetables are starting to soften up a little, then throw in the frozen vegetables. Finally, lower the flame on your burner and add the garlic. Cook for about 30 seconds, stirring constantly to keep the garlic from burning. Now add your Worcestershire sauce, Louisiana Hot sauce, chili powder and black pepper (see note above). Make sure to mix everything well for a minute or two, working the spice throughout the meat mixture.

In a separate bowl, combine the bison stock and the cornstarch. Break up any lumps of cornstarch with a fork until it's dissolved into the stock. Then add the combination to the frying pan and toss in your cheese. Mix together until the cheese has melted and all ingredients are completely mixed and heated through. If you want to add any seasoning (like salt or more chili powder, etc.) then this is the time to do it. Keep in mind, you can always add more, but once it's in there...it's a done deal. So go slow...a little bit at a time, till you find what works for you.

Place an oven rack in the middle of your oven. Set your oven temperature for 350 degrees Fahrenheit. While your oven preheats, roll out one of your pie crusts, placing it in the bottom of your pie plate. Once the bison mixture has cooled, add it into the pie plate. Roll out your second pie crust, centering it on top of the pie mixture. Flute the edges of the top and bottom pie crusts together. Cut 4 even slits around the top of the pie. You may also cut a decorative heart shape in the center of the pie!

Place the pie in the oven and cook for 45 minutes to an hour...at least until the pie is starting to brown a little. Allow the pie to cool for at least 10 minutes.