

Venison and Wild Boar Meatloaf

1 ½ lbs. of Ground Venison

1 ½ lbs. of Ground Wild Boar

½ cup of rolled oats

1tbsp of F2F seasoning

¼ tsp. of sea salt

1 roasted green pepper chopped

1 roasted red pepper chopped

3 eggs

¼ cup of Worcestershire Sauce

2Tbsp of ketchup

In a large bowl combine venison and boar meat mix well. Add all of your ingredients and mix well.

Form mix into a loaf. Spray pan with cooking spray. Place loaf in pan and cook at 350 for 2 ½ hours.