

Venison Pot Pie

Savannah · 30/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

2 hrs

Description

Finally a dish Im happy to post This familyfriendly venison pot pie is easy to make I use a deepdish pie pan to accommodate all of the ingredients

Ingredients

- - 1 pound venison steak
- cut into 1-inch cubes - 1 teaspoon garlic powder - 1 teaspoon onion powder - salt and ground black pepper to taste - 2 tablespoons all-purpose flour - 2 tablespoons olive oil - ½ large onion
- diced - 3 cloves garlic
- chopped - ¾ cup red wine - 2 teaspoons Worcestershire sauce - 1 (14 ounce) can beef broth - 3 tablespoons cornstarch - ? cup water - 3 large potatoes
- cubed - 3 large carrots
- cubed - 3 stalks celery
- sliced - 1 cup frozen corn - 1 cup frozen peas - 1 large egg - 2 teaspoons milk - 1 (14.1 ounce) package double-crust pie pastry
- thawed - 1 ½ cups fresh mushrooms
- sliced

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9-inch
 2. deep-dish pie plate. Season venison in a bowl with garlic powder
 3. onion powder
 4. salt
 5. and pepper. Add flour and toss to coat. Heat olive oil in a medium saucepan over medium heat. Add onion and garlic; sauté until soft and translucent
 6. 5 to 7 minutes. Increase the heat to high and add venison. Stir venison to quickly brown
 7. 1 to 2 minutes; don't overcook — it should still be rare inside when taken out of the pan. Transfer venison to a large bowl. Pour red wine and Worcestershire sauce into the pan and bring to a boil while scraping the browned bits of food off the bottom of the pan with a wooden spoon. Cook until liquid has reduced and the pan is almost dry
 8. 10 to 15 minutes. Reduce the heat to low and stir in beef broth. Dissolve cornstarch in water in a small bowl; pour into the pan
 9. whisking constantly. Bring to a simmer and cook until thickened
 10. about 5 minutes. Meanwhile
 11. bring a large pot of lightly salted water to a boil. Add potatoes
 12. carrots
 13. and celery and cook
 14. uncovered
 15. for 2 minutes. Drain in a colander and immediately immerse vegetables into a bowl of ice water for several minutes to stop the cooking process. Drain. Add drained vegetables to venison along with corn and peas; mix until thoroughly combined. Whisk egg and milk together in a small bowl for egg wash and set aside. Line the prepared pie dish with one pastry
 16. trimming the edges if needed. Place venison mixture into pie crust and pour gravy over top. Spread mushrooms over the surface and cover with remaining pastry. Brush with egg wash and cut vents in the top. Bake in the preheated oven until crust is golden brown and filling is bubbling
 17. 45 minutes to 1 hour. If the edges of the crust are getting too dark
 18. cover them with aluminum foil until the center crust has caught up. Let cool for 5 minutes before serving.
- Recipe Tip Any quality cut of venison from the rear haunch or loins will work.