

Squirrel Pot Pie

Filling

- 3 slices bacon, cooked and crumbled
- 3 squirrels, boiled and boned
- 2 cups frozen mixed vegetables
- 1 cup chopped onion
- 1 cup thinly sliced celery
- 1 cup fresh mushrooms, sliced
- 3 tablespoons flour
- 1 teaspoon salt
- ½ teaspoon pepper
- ½ teaspoon dried thyme

Topping

- 2 cups buttermilk baking mix (e.g., Bisquick or Jiffy)
- 1 cup milk

Heat oven to 400 degrees F. Combine all filling ingredients in a mixing bowl. Coat 9 x13-inch baking dish with nonstick spray. Spoon filling mixture into baking pan and set aside. In medium mixing bowl combine topping ingredients. Spoon batter evenly over filling. Bake 30 to 35 minutes or until crust is golden brown.

Contributed by Susie Vance



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