



# SUNDAY SUPPER

Live Webcast & Restaurant Fundraiser



AROOSTOOK SOMERSET PISCATAQUIS PENOBSCOT WASHINGTON OXFORD ANDROSCOGGIN FRANKLIN KENNEBEC  
WALDO HANCOCK CUMBERLAND SAGadahoc LINCOLN KNOX CUMBERLAND YORK

## MOUNTAIN FLAVORS

### MAIN DISH RECIPE:

#### Hunter's Pie

October 25, 2020, Episode 5

From Harding Smith & Sean Doherty of The Mountain Room in Bethel & The Rooms in Portland

*Serves 4-6, Cook time approx. 30 min*

#### Ingredients:

- 1 lb ground venison, wild game, or domestic red meat
- 1 Tb tomato paste
- 2 c beef stock or bone broth
- ¼ c each diced onion, carrot, and celery
- 1 c mixed sliced wild mushrooms
- 2 tsp dried thyme
- 3 c your best mashed potatoes made with plenty of butter, milk, s & p
- 1 c cheddar curds or your favorite cheese, grated
- 3 Tbl/.25 oz pork fat or bacon
- ¼ c flour
- Salt & Pepper to taste

#### Instructions:

Preheat oven to 350 F

1. In a large saute pan, brown meat in rendered bacon fat or your choice of oil over medium heat
2. Add tomato paste and stir until combined
3. Add vegetables & herbs, and cook until softened. Add mushrooms.
4. Continue cooking until mushrooms have given up all their liquid, then add all of the flour
5. Stir to completely coat everything. Add the stock ½ c at a time, removing any clumps
6. Bring to a simmer and allow to cook for 15 minutes. Season with salt & pepper.

*\*\*Optional: add a dash of your favorite vinegar for complexity.*

7. Spread evenly into a greased 7x11 or 8x8 dish/pan.
8. Top with mashed potatoes, completely covering the mix.
9. Bake 30 minutes, uncovered and serve right from oven.