



Buffaloaf

- 1 cup fine dry bread crumbs**
- 1 tsp. salt; 1/4 tsp. pepper; 1/4 tsp nutmeg; 1/2 tsp. mixed herbs of your choice**
- 3 eggs**
- 1 cup whole milk**
- 2 lbs ground buffalo**
- 1 cup carrots, shredded**
- Finely chopped celery and onion to taste**
- 1/2 cup hickory flavored catsup-may use regular instead**

Place crumbs, salt, pepper, nutmeg, herbs in bowl.

Add eggs and milk; mix well. Let stand 5 minutes.

Slowly blend in chopped buffalo, carrots, celery, onion. Spread evenly in 9x13-inch pan.

Spread catsup evenly on top.

Bake 325°F for 1 hour or until done. Let stand 5 minutes before cutting.