Venison Meatloaf Sandwich

1 pound ground venison

⅓ cup onion, chopped

¼ cup green bell pepper, chopped

½ cup plus 2 tbsp. Cocktail sauce

1 egg, beaten

⅓ cup oatmeal

½ tsp. salt

¼ tsp. pepper

1 loaf French bread, sliced thickly into 8 slices

Mustard-yellow, honey or Dijon

Butter

Preheat oven to 350°F. In a bowl, mix together ground venison, onion, bell pepper, ½ cup cocktail sauce, egg, oatmeal, salt, and pepper. Shape into a loaf. Place into an ungreased baking pan with 2-inch sides, loaf pan. Spread remaining cocktail sauce over top of meatloaf. Bake for 1 hour or until no pink remains at center of meatloaf. Let sit for 5 minutes before serving.

To serve: Spread each slice of bread with mustard, top with 1 thick slice of meatloaf. Top with additional slice of bread. Spread outside slices with butter. Place of a hot Panini press and grill until bread is toasted and sandwich is heated throughout.

Serves:4