

Really Good Wild Game



Cook Book

Compiled by Ron Berrus
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Venison

Steaks, Roasts, Chops

Italian Style Venison

3-4 lbs. venison steak
Large bottle barbecue
sauce
Italian dressing

Soak steaks in Italian dressing overnight. Remove and brown in hot skillet. Add barbecue sauce and cook to tenderness. Salt and pepper lightly.

Venison Swiss Steak in Sour Cream

2 lbs. sirloin or round steak, 1" thick	1 cup tart fruit juice (cran- berry or apple)
1/4 cup bacon fat	8 peppercorns
1 clove garlic, crushed	1 tsp. salt
1/4 cup onions, minced	1 Tbsp. butter
2 cups water	4 Tbsp. flour
1 bay leaf	3/4 cup sour cream

Cut venison into 2" pieces. Melt fat in heavy skillet. Add meat and garlic and sauté until brown. Arrange in 2-quart casserole. Put onions in skillet and cook 2 minutes in remaining fat. Add water, juices, bay leaf, peppercorns and salt. Pour this mixture over venison in casserole. Bake in slow oven 325° for 30-60 minutes (until meat is tender). Melt butter in fry pan, stir in flour. Stir constantly until smooth. Add cream and cook at low for 5 minutes. Pour over meat in casserole. Serve over plain or buttered noodles.

Canning Smoked Fish

Whitefish, salmon, grayling, and trout

Caution: Safe processing times for other smoked fish and seafoods have not been determined. These products should be frozen.

Procedure: Cut smoked fish to 3 ½-inch lengths and fill into pint jars, leaving 1-inch headspace. Do not cover with liquid. Adjust lids and process.

Recommended process time for Smoked Fish in a dial-gauge pressure canner

Size	Process Time	Canner Pressure (PSI) at Altitudes of				Jar
		0-2,000 ft	2,001-4,000 ft	4,001-6,000 ft	6,001-8,000 ft	
Pints	100 min	11 lb.	12 lb.	13 lb.	14 lb.	

Recommended process time for Smoke Fish in a weighted-gauge pressure canner

Size	Process Time	Canner Pressure (PSI) at Altitudes of		Jar
		0-1,000 ft	Above 1,000 ft	
Pints	100 min	10 lb.	15 lb.	

Venison Teriyaki

2 lbs. round or sirloin steak	½ cup soy sauce
1 can beef consommé (condensed)	2 Tbsp. lemon juice
1 clove garlic	1 tsp. seasoned salt
¼ cup chopped onion	2 Tbsp. brown sugar

Slice meat diagonally across the grain about 1/4 inch thick. Prepare marinade by combining remaining ingredients. Pour the marinade over meat and refrigerate overnight. Drain meat and broil 3-4 inches from heat about 5 minutes. Baste with marinade, broil other side. Simmer remaining marinade to serve hot with meat.

Venison Italiano

1 ½ lbs. venison steak	½ tsp. leaf oregano
2 Tbsp. oil	2 ¼ cups water
¼ tsp. garlic powder	1 cube beef bouillon
½ tsp. salt	2 6-oz. cans tomato paste

Cut steak into thin strips. In fry pan, brown meat in hot oil. Add remaining ingredients. Cover and simmer 1 ½-2 hours or until tender. Serve over spaghetti or rice.

VALORIE BERRUS

French Fried Venison

1 lb. venison steaks	1 egg
½ cup bread crumbs	Crisco oil

Cut venison into 1-inch pieces. Dip into egg, then into bread crumbs. Drop into hot oil for about 2 minutes. Serve with your favorite sauce for dipping.

Casserole Venison Steak

4 venison steaks	2 Tbsp. shortening
Salt & pepper to taste	1 medium onion, sliced
Thyme, marjoram & garlic powder	½ cup ketchup
1 egg (lightly beaten)	½ cup water
cornflakes or cracker crumbs	1 T. Worcestershire sauce

Rub steak with salt, pepper, thyme, marjoram and garlic powder. Dip in egg; roll in crumbs. Heat shortening in skillet; brown steaks on both sides quickly. Layer steaks and onions in casserole. Add remaining ingredients, cover, bake at 325° for 1 ½ hours or until tender.

MARTHA BENNETT

Venison Steak

Spread cream of celery soup over venison steak. Wrap in foil. Cook in the oven for 3-4 hours at 275°. The celery soup will create gravy.

KAREN COOPER

Bar-B-Q Crock Pot Venison

Use steak or slice roast to steak size & cover with Leather's Bar-B-Q Recipe.

Cook on low in Crock Pot for 8 to 12 hours. (Add potatoes & carrots last three hours if desired)

Foiled Roast

6 lb. roast (any game)	1 env. dry onion soup
1 can condensed cream of mushroom soup	mix

Lay the roast on a large piece of heavy duty foil. Pour mushroom soup and onion soup mix over roast. Bring ends of foil up over roast. Wrap tight to seal it. Bake at 350° for 2½ hours.

Onion-roasted Venison

3-4 lb. venison roast	Dash pepper
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How to Prepare Fish for Smoke-Cooking

Brine Solution:

1 c. salt
10 c. water

Optional:

1/4 c. granulated or packed brown sugar
Bay leaf
Chili powder
Thyme

Brines 6 to 8 lbs. of fish.

Mix brine solution in a saucepan. Stir and heat until salt and sugar dissolve. Cool brine.

Cut thick fillets, steaks and chunks into 1 ½- to 2-inch pieces. Place the fish in a *non-metal* container.

Brining Chart:

Type/Size	Brining Time
Whole	
up to 4 lbs.	12 to 18 hours
4 lbs. or more	24 to 48 hours
Fillets, Steaks and Chunks	
½ to 1 inch	12 to 18 hours

How to Smoke-Cook Fish:

Arrange the fish on oiled racks. Place fillets skin side down. Leave enough space so the smoke will circulate. Add wood chips or sawdust following smoker's directions.

Smoke the fish following smoker's directions. Dry-smoked fish usually require 6 to 8 hours, using four pans of sawdust. Water-smoked fish average 2 to 3 hours. Rotate racks during smoking for even cooking.

Fish

Tropical Smoked Salmon

Brine:

2 c. orange juice	3 T. lemon juice
1 ½ c. pineapple juice	1 T. lemon pepper
½ c. water	1 clove garlic, minced
½ c. packed brown sugar	1 lb. salmon, or substitute, fillets (8 oz. ea.)
¼ c. canning or pickling salt	1 inch thick, skin on
¼ c. honey	

In 5-quart glass or plastic container, combine brine ingredients. Stir until sugar and salt are dissolved. Add fillets to brine. Cover and refrigerate 12 hours or overnight.

Drain and discard brine from fillets. Rinse with water. Pat dry with paper towels. Arrange fillets on cooling racks. Air dry for 1 hour, or until fillets are shiny and dry.

Place oven thermometer in smoker. Heat dry smoker for 20 minutes, or until temperature registers 100°F. Spray smoker racks with nonstick vegetable cooking spray. Arrange fillets on prepared racks, spacing at least ½ apart.

Smoke fillets according to smoker manufacturer's directions (approximately 4 to 6 hours), or until fish is firm and opaque and internal temperature registers 180°F in thickest part of fillet, adding wood chips as necessary to impart desired flavor and to maintain desired level of smoke. Store smoked fish, loosely wrapped, in refrigerator no longer than 2 weeks. Serve with crackers.

2 Tbsp. oil
¼ tsp. salt

1 env. onion soup mix
1 ½ cups water

In large fry pan, brown roast in oil. Combine all ingredients in roasting bag; puncture a few holes in top of bag and bake at 325° for 2 ½-3 hours. OR... Combine ingredients in slow cooker; cover and cook on low 8-10 hours.

To thicken pan juices, combine ¼ cup flour and ½ cup water. Stir into pan juices and bring to boiling while stirring.

I often use slow-cooked venison to make stroganoff, stew, or soup, substituting venison for beef recipes.

VALORIE BERRUS

Roast Venison

1 4-lb. venison roast
2 T. flour
2 cloves garlic, minced
1 large onion, sliced
2 T. brown sugar

1 tsp. prepared mustard
1 T. Worcestershire sauce
¼ c. vinegar or lemon juice
1 14 ½ oz. can tomatoes

Allow fresh or frozen venison to stand overnight in marinade in refrigerator. Season with salt, roll in flour and brown in hot skillet. Place in Crock Pot. Add remaining ingredients. Cover and cook on low 10 to 14 hours.

PENNY ULMER

Venison Roast

4-6 lb. roast
2 tsp. salt

1 clove garlic, minced
1 pinch rosemary

1/4 tsp. pepper
1 can mushroom soup
1 env. onion soup mix

2 bay leaves
1 T. parsley
2 T. flour
1 soup can water

Season meat with salt & pepper. Pour mushroom soup and water over roast. Sprinkle with onion soup mix, minced garlic and rosemary. Add bay leaves. Bake at 350° for 30 minutes per pound of meat. Sprinkle with parsley and thicken liquid for gravy.

MARTHA BENNETT

Susquehanna River Roast Venison

1 4-5 lb. venison roast
Salt & pepper to taste
1 apple, peeled & sliced
1 pkg. or 1 can onion soup
(optional)

Approx. ½ c. warm water
Worcestershire sauce
½ c. water
Barbecue sauce

Trim all fat from roast. Salt and pepper meat and place in roasting pan. Cover top of roast with apple slices. Stir onion soup mix into just enough warm water (approx. ½ cup) to make a paste. Spread over the roast and layers of apples. Sprinkle with Worcestershire sauce. Add ½ cup water to roasting pan. Cover and cook at 250° for 3 ½ to 4 ½ hours. Add water as needed to keep roast from sticking. Test for doneness. Discard pan liquid and apples before serving. Serve as entree with barbecue sauce, if desired. This is an excellent recipe for older, tougher bucks.

Braised Venison Chops

4 T. cooking oil
2 lbs. venison chops
1/4 c. onion flakes

1/4 c. Tabasco sauce
3 T. cooking vinegar
3 T. biscuit mix

Canned Venison, Elk, or Bear

Cut venison into 1-inch cubes. Wash well with cold water. With a small amount of oil in a covered frying pan on medium high brown the meat before filling jars. Fill pint jars with meat to bottom of neck and add ½ tsp. salt for pints or 1 tsp. Salt for quarts. Use meat juice to fill jars NO MORE THAN HALF with liquid. They will make their own juice without any meat juice, and too much will cause them to spill over during canning and make cause them not to seal properly. Put lids on jars as for canning. Pressure can @ steady 15 pounds of pressure for 70 minutes for pints or 90 minutes for quarts. Allow to cool to 0 pressure before removing. Set cans on cloth on counter for 4 hours. They will cool and seal. Wash and store on shelf. Shelf life good for 1 year. Canning meat removes wild taste making it super tender.

It is absolutely certain that you process meat thoroughly. Improperly canned meat can be infused with bacteria causing food poisoning.

For more information, contact your Local Extension Agent of the Department of Agriculture for free advice and literature.

CANNING

Canning Strips, Cubes, or Chunks of Meat

Bear, beef, lamb, pork, veal, venison

Procedure: Choose quality chilled meat. Remove excess fat. Soak strong-flavored wild meats for 1 hour in brine water containing 1 T. of salt per quart. Rinse. Remove large bones.

Hot pack -- Precook meat until rare by roasting, stewing, or browning in a small amount of fat. Add 2 tsp. of salt per quart to the jar, if desired. Fill jars with pieces and add boiling broth, meat drippings, water, or tomato juice (especially with wild game), leaving 1-inch headspace.

Raw pack -- Add 2 tsp. of salt per quart to the jar, if desired. Fill jars with raw meat pieces, leaving 1-inch headspace. Do not add liquid. Adjust lids and process.

Recommended process time for Strips, Cubes, or Chunks of Meat in a dial-gauge pressure canner

Style of Pack	Jar Size	Canner Process Time	Canner Pressure (PSI) at Altitudes of				Hot
			0-2,000 ft	2,001-4,000 ft	4,001-6,000 ft	6,001-8,000 ft	
	Pints	75 min	11 lb	12 lb	13 lb	14 lb	
Raw	Quarts	90	11	12	13	14	

Recommended process time for Strips, Cubes, or Chunks of Meat in a weighted-gauge pressure canner

Style of Pack	Jar Size	Canner Process Time	Pressure (PSI) at Altitudes of		Hot
			0-1,000 ft	Above 1,000 ft	
	Pints	75 min	10 lb	15 lb	
Raw	Quarts	90	10	15	

1 1/4 tsp. salt

1/2 c. current jelly,

Heat oil in heavy skillet or Dutch oven. Brown chops evenly. Add onion, sprinkle with Tabasco and salt. Add vinegar. Cover and cook over low heat until meat is done. Remove meat and keep hot. Combine biscuit mix and jelly. Stir into sauce in skillet. Cook over low heat, until sauce thickens, stir. Pour over chops. Serve.

Marinated Venison Chops

10-12 chops

1/4 c. orange juice

6 oz. soy sauce

1 T. honey

12 oz. water

Mix together ingredients and let meat marinate for at least 4 hours. Broil meat. Recipe does 10 or 12 chops. Can also be used with pork chops.

Marinated Venison Steak

Thaw steak, wash, sprinkle with garlic salt, onion salt, and pepper to taste, put in zip-lock bag with Kraft Zesty Italian Dressing overnight. Get grill hot, cook covered for 4-6 minutes on a side (depending on thickness and your own preference) flipping only once. Serve hot and dripping. INVITE ME OVER TO INSPECT!

Ron Berrus

Ground Venison/Com binations

Cedar Creek Lodge Meatloaf

2 lbs. ground venison

1 c. soft bread crumbs

1/2 lb. pork or sausage

1/4 c. chopped parsley

1 minced onion (up to ½ c.)	1 c. milk
1 beaten egg	(1 c. tomatoes may be used)
1/4 c. chopped celery	

Combine all ingredients and mold into a loaf. Line pan with foil and cook uncovered about 2 hours at 350° or until done.

Venison Meatball Appetizer

1 lb. ground venison	3 T. butter
1/4 c. milk	3 T. prepared mustard
1 med. onion, minced	1/4 tsp. thyme
3/4 tsp. salt	3 T. <u>each</u> molasses and
½ c. soft bread crumbs	vinegar
1 c. flour	1/4 c. ketchup

Combine first five ingredients; shape into bite-sized meatballs and flour lightly. In skillet melt butter and brown meatballs. Remove meatballs; combine remaining ingredients and stir into skillet. Bring to a boil, add meatballs and simmer 10 minutes, stirring occasionally.

Yield: 50 meatballs.

Venison Meatballs

1 lb. ground venison	Dash pepper
1 lb. bulk pork sausage	1 egg
1 med. onion, chopped	2 T. oil
1/3 c. bread or cracker crumbs	1 can condensed golden
1 tsp. salt	mushroom soup

Your Crock-Pot is superior to other types of cookers for cooking wild game! This is because of its thorough, very slow cooking with no evaporation.

Game that is properly prepared, stored, and soaked in a marinade prior to cooking will defy detection as “wild”. Marinade imparts good flavor to game without adding any distinctive taste of its own. A popular recipe for marinade is below.

Marinade

(A popular standard for all game...)

½ c. vinegar	2 T. salt
2 cloves garlic, minced	Cold water to cover game

Mix ingredients together in bowl just large enough to cover game with water. Soak frozen or fresh game overnight in the refrigerator. No need to stir this marinade. Use for red meat or game birds.

PENNY ULMER

Venison Marinade

(for 1-2 lbs. meat)

3/4 c. soy sauce	1/4 c. Worcestershire sauce
2/3 c. vegetable oil	1/4 c. prepared mustard
½ c. lemon juice	2 cloves garlic, minced

Combine all ingredients; stir well. Use to marinate venison before cooking and use to baste during cooking. Good for broiling or grilling out. (Also good on beef, pork, or chicken but best on venison.) This is good for tender steaks or, especially, the tenderloins. Try marinating some venison steaks with some sirloin steaks and grilling out.

SHARON SANDERS

Now add sauce and a couple thin slices of onion on top. Turn down heat to 350° and cook, covered, for 1 ½ - 2 hours or until tender.

Barbecue for Venison

1 c. ketchup	1/3 c. steak sauce
1 tsp. salt	2 tsp. tarragon vinegar
3 slices lemon onion, sliced thin	1 tsp. chili powder (if 1 you want it hot)

Mix all and bring to boil. Pour over venison and bake at 350° until done.

JOE SPOTTS

Southern Barbecue Sauce

(for 3-4 lbs. meat)

2 cloves garlic, crushed	1/4 c. brown sugar
2 T. margarine, melted	2 T. prepared mustard
1 c. catsup	2 T. Worcestershire sauce
1 c. water	1 T. celery seeds
3/4 c. chili sauce, optional (if not used, increase catsup)	1/2 tsp. salt
	1 or 2 dashes dehydrated or red pepper

Combine all and bring to a boil. Good on deer but also really good on country style pork ribs.

To bake: precook meat in a covered dish at 450° for 30 minutes without sauce, to render fat in pork or beef (not necessary for chicken) or to release water in venison. This keeps it from diluting the sauce. (If you don't precook meat, such as for the slow cooker, cut down the water in the recipe.) Pour off fat or water. Now add sauce and a couple thin slices of onion on top. Turn down heat to 350° and cook, covered, for 1 ½ - 2 hours or until tender.

SHARON SANDERS

Combine first 7 ingredients. Shape into 1-inch balls. In fry pan, brown on all sides in hot oil. Add soup and water. Cover and simmer 25-30 minutes or until done. Serve over rice or noodles.

VALORIE BERRUS

Venison Hash and Eggs

1 pkg. (3/4-1 lb.) venison burger	Pepper to taste
1/4 lb. sausage	1/4 tsp. paprika
3 T. butter or margarine	1 T. Worcestershire sauce
1/2 c. chopped onion	Garlic powder to taste
1 1/2 c. O'Brien Frozen Potatoes	3-4 T. chili sauce
1 1/2 tsp. seasoning salt	Eggs, desired number

Brown venison and sausage together in butter (break up into small pieces). Stir in onions and potatoes. Cook, stirring until onions and potatoes are partially cooked. Add condiments. Flatten surface of hash and make a depression for each egg. Bake at 400° until eggs are done to your taste.

MARTHA BENNETT

Stews, Soups, Chili

Venison Stew

2 lbs. venison stew meat, cut in 1-inch cubes	1 T. chopped parsley
Salt & pepper	1/2 c. water
3 stalks celery, cut diagonally	1/2 c. dry red wine
	1 8-oz. can tomato sauce

in 1-inch pieces.
½ c. chopped onion
2 cloves garlic, minced

1 9-oz. pkg. frozen
artichoke hearts, optional

Salt and pepper venison cubes. Brown lightly in 2 tablespoons butter or oil. Put celery and onion in slow cooker. Add browned meat cubes and remaining ingredients. Cover and cook on low 10 to 12 hours or 4 to 6 hours on high, stirring occasionally. Serve over rice or buttered noodles.

PENNY ULMER

Back Country Venison Stew

2 lbs. venison, cut in cubes	¾ c. chopped onion
4 T. bacon drippings	4 med. potatoes, cubed
Water	6 med. carrots, sliced
1 tsp. garlic salt	1 green pepper, chopped
1 tsp. Worcestershire sauce	2 c. sliced celery
1 ½ tsp. salt	3 T. flour
½ tsp. pepper	¼ c. cold water

Brown venison cubes in hot bacon drippings in heavy Dutch oven. Add water to cover, seasonings and onion. Cover and simmer 2 hours. Add potatoes, carrots, peppers and celery and cook 20 minutes or until vegetables are tender. Add seasonings to taste. Dissolve flour in ¼ cup cold water and stir into stew. Cook 5 minutes.

Venison Soup

1 ½ lbs. venison, cut in cubes	1 46-oz. can V-8 juice
Tabasco sauce to taste	2 large onions
1 large can stewed tomatoes	Worcestershire to taste
3-4 stalks celery	3 med. carrots, sliced
2 bell peppers, cut up	4 large potatoes, cubed
3 squash, cut up (zucchini or summer)	

Put ingredients in Dutch oven or pot. Bring to a low boil and cook

tightly sealed bag in roaster) Bake @ 350 according to size

Sauces/Marinades

Leathers' Barbecue Sauce

½ c. catsup	4 T. water
4 T. vinegar	2 T. mustard
3 T. butter or margarine	½ c. brown sugar
4 T. Worcestershire sauce	

Mix all ingredients and pour over top of meat in roaster and bake in oven.

For a banquet-sized meal, two recipes per roaster will probably be needed. Recipe makes enough for a family of five. Bake 2 to 3 hours.

Fiery Barbecue Sauce

(for 1-2 lbs. meat)

½ c. water	2 T. lemon juice
½ c. catsup	2 tsp. dry mustard
1/3 c. brown sugar	2 tsp. chili powder
¼ c. Worcestershire	2 tsp. paprika
¼ c. vinegar	1 tsp. red pepper
¼ c. margarine	½ tsp. salt

Combine all and bring to a boil. Can be used on deer, pork or chicken. To bake: precook meat in a covered dish at 450° for 30 minutes without sauce, to render fat in pork or beef (not necessary for chicken) or to release water in venison. This keeps it from diluting the sauce. (If you don't precook meat, such as for the slow cooker, cut down the water in the recipe.) Pour off fat or water.

Fried Turtle

To fry turtle it is advised to parboil 15 minutes or cook in pressure cooker until tender first. Then roll in flour or meal and seasonings. Fry in deep fat.

BILLIE SCHIESLER

Fowl

Sweet and Sour Pheasant

2 ½ - 3 lb. pheasant
4 oz. dark red Russian dressing
Mix dressing, soup mix and preserves together and pour over meat.
Bake at 350°. Cook covered, turning meat over when half done.
Take cover off to cook down until thick.
Note: Can be used with game meat or chicken.

1 pkg. Lipton onion soup
5 oz. apricot preserves

Wild Turkey Crock-Pot Style

7 to 9 lb. turkey, cleaned well
2 mediums onions, sliced
Salt, to taste

Pepper, to taste
Garlic, to taste
1 stick oleo

Cut up turkey into pieces to fit pot. Slice onions on top. Sprinkle with salt, pepper and garlic. Cut up stick of butter; lay over top. Add 2 or 3 quarts of water. Cover. Cook on high for 6 to 8 hours until tender.

Ron's Skinless Wild Turkey

Skin and clean wild turkey
Pour 2 cups Cider over bird, and shake on Poultry seasoning to taste, plus salt, pepper, other favorite spices
Macintosh or Cortland apple and place in body cavity
Add 3 cups water to roaster, cover tightly with foil before covering roaster with lid. If using baking bag, use only one cup cider and half cup water in

Spray or brush with oil or butter
Peel and core one

until vegetables are tender over low heat.
Note: Vegetables can be interchanged with whatever is desired.

Venison Chili

This recipe is best when made a day ahead of time as the flavors have a chance to blend well.

3 T. salad oil	1 6-oz. can tomato paste
1 large onion, chopped	1 can stewed tomatoes
2 cloves garlic, chopped	1 tsp. oregano
2-3 lbs. ground venison	2 tsp. ground cumin
1 4-oz. can chilies	1-3 tsp. chili powder
1 10-oz. can beef consommé	2 cans kidney beans

In large skillet sauté onion and garlic in oil until golden, but not brown. Add crumbled venison and cook. Stir often until browned. Stir in chilies with their juice, tomato paste, canned tomatoes, chili powder, oregano, cumin, and bring to boiling point. Cover and simmer 30 minutes. Add beans and stir to blend flavors. Add more chili powder if desired. Remove from heat, let cool; refrigerate until serving. Heat at low temperature before serving to prevent any burning. May be garnished with cheddar cheese, green pepper or onion ring

Michael's Venison Stew

½ c. all-purpose flour	1 c. dry red wine
1 tsp. salt	6 to 8 med. carrots, cut in 1-inch pieces
½ tsp. pepper	6 med. red potatoes, thinly sliced
½ tsp. dried basil leaves, crushed	1 c. thickly sliced celery
2 lbs. lean venison or beef stew meat, cut in 1-inch pieces	2 T. quick-cooking tapioca
3 T. solid vegetable shortening	1 tsp. Worcestershire sauce
1 quart tomato juice	2 to 3 small bay leaves
5 med. onions, thinly sliced	

In a medium bowl, mix flour, salt, pepper and basil. Toss meat in flour mixture until evenly coated. In a 5-quart Dutch oven over medium heat, brown meat in shortening. Add tomato juice, onions and wine; bring to a boil. Transfer to a slow cooker. Add carrots, potatoes, celery, tapioca, Worcestershire sauce and bay leaves; stir to mix. Cover and cook on high for 5 hours or until meat and vegetables are tender. Makes 6 to 8 hearty servings.

BONNIE BUCKWALTER

Southwest Venison Stew

2 lbs. venison hamburger	17 oz. can whole kernel corn
Diced onions	
1 28-oz. can tomatoes, drained and chopped	1 c. mild picante sauce
1 15-oz. can pinto beans, drained and rinsed	½ tsp. garlic powder
	½ tsp. pepper and salt to taste

Brown hamburger and onions. Add remaining ingredients and simmer for 20 minutes. Can be served over cornmeal bread or muffins.

PHYLLIS SMITH

Somebody's Venison Stew

½ c. all-purpose flour	1 c. dry red wine
1 tsp. salt	6-8 med. carrots, cut in 1-inch pieces
½ tsp. pepper	6 med. red potatoes, thinly sliced
½ tsp. dried basil leaves, crushed	2 lbs. lean venison or beef stew meat, 1-inch pieces
3 T. solid vegetable shortening	1 c. thickly sliced celery
1 quart tomato juice	2 T. quick-cooking tapioca
5 med. onions, thinly sliced	1 tsp. Worcestershire sauce
	2-3 small bay leaves

In a medium bowl, mix flour, salt, pepper and basil. Toss meat in flour mixture until evenly coated. In a 5-quart Dutch oven, over

vegetables

Prepare thickening by mixing together:

1 c. milk 1/4 c. flour

Stir into broth until thickened Add 2 c. cooked squirrel

Pour mixture into casserole dish and cover with pie crust (follow single pie crust recipe)

Snappin' Turtle

Success of preparing turtle to eat depends a great deal on proper dressing. To dress a snapping turtle, scrub all mud and dirt from him, and then cut off head and toes. With a spike nail, secure turtle to a large plank or slab, breast up, by piercing center of the breastbone.

With a sharp knife cut skin loose from shell around one front leg, then the other, separating in two pieces at the neck. Then pull the skin off one leg, then the other. This can be done more easily with two persons working together, one at each end pulling against each other. Start with the right front leg and left hind leg, then grasp both legs and neck in one hand and insert the point of a stout knife at base of neck bone and giving a twist until the legs and neck come loose. Use same procedure on hind legs and tail. Remove breastbone, spike, and entrails.

Then with a sharp hatchet or cleaver chop along tenderloin on each side, then trim top shell loose. Trim all water & fat from meat and discard. Rinse and meat is ready to use in any of the following recipes.

Turtle Soup or Stew

A delicious soup can be prepared the same as with a choice piece of beef or pork. A delicious stew can be made the same by adding the desired vegetables.

cream. Serve with mashed potatoes or dumplings.

Golden Brown Fried Rabbit

2-3 lbs. rabbit	1/4 tsp. pepper
1/2 c. flour	butter or shortening
1 1/2 tsp. salt	

Moisten rabbit meat; drain, but do not dry. Shake pieces in paper bag in mixture of flour and seasoning. Place pieces in 1/2 inch of hot butter or fat in heavy skillet, turning to brown evenly on all sides. Reduce heat; cover and cook slowly 40 to 50 minutes or until tender. Can also be done in oven after browning.

Squirrel

Squirrel Pot Pie 1

3 squirrels, deboned and cubed	1 c. mushrooms, sliced
1/4 c. margarine	1 c. celery, chopped
1/4 c. olive oil	1 bay leaf
3 T. flour	1/2 tsp. chopped parsley
1 c. chopped potatoes	1 T. Worcestershire sauce
1 c. chopped carrots	Salt & pepper to taste
1 can beef consommé	2 onions, sliced
1 c. dry burgundy	1 unbaked piecrust

Brown squirrel in butter and olive oil in large skillet. Sprinkle with flour. Stir in next 9 ingredients. Cover and simmer 45 minutes. Remove bay leaf. Place in 2-quart casserole and cover with piecrust. Seal edges and brush with melted butter. Bake at 350° for 30 minutes or until crust is brown. Serves 4 to 6.

ROY KNUPP

Squirrel Pot Pie 2

Heat in a saucepan: 1/4 c. margarine
Add and sauté: 1 chopped onion 1 stalk celery, chopped
Add 2 c. water salt & pepper to taste
10 oz. pkg. frozen mixed vegetables Boil 15 minutes to cook

medium heat, brown meat in shortening. Add tomato juice, onions and wine; bring to a boil. Transfer to a slow cooker. Add carrots, potatoes, Celery, tapioca, Worcestershire sauce and bay leaves; stir to mix. Cover and cook on high for 5 hours or until meat and vegetables are tender. Makes 6 to 8 hearty servings.

Crock Pot Venison Stew

2 lb. venison cubes	1/4 tsp. pepper
2 stalks celery	1 can cream of mushroom soup
6 potatoes, peeled & cubed	1 env. dry onion soup
6 carrots (peeled & sliced)	4 c. water

Venison Pot Pie

Boil a whole venison roast until done. Add the following dough to the boiling broth:

1 c. flour	1/2 tsp. salt
1 T. shortening	1/4 c. water plus more, as needed

Combine thoroughly, roll out, cut into squares.

Venison Casserole

2 lbs. venison round steak	3 T. shortening
6 T. flour	6 med. potatoes, sliced
1 tsp. salt	2 med. onion, sliced
1/2 tsp. pepper	2 carrots, sliced
1/8 tsp. oregano	1 green pepper, chopped
1 clove garlic, crushed	3 c. beef bouillon

Cut steak in serving size pieces. Pound in mixture of 1/4 c. flour, 1/2 tsp. salt, 1/4 tsp. pepper, oregano and garlic into the meat. Brown in shortening. Place in one layer on bottom of 3 quart baking dish. Layer 1/2 of potatoes, onions, carrots and green pepper on top of

meat. Sprinkle with ½ remaining salt, pepper and flour. Repeat. Pour bouillon over top. Bake covered in 350° oven for 1 hour, uncovered for ½ hour. Can also be put in slow cooker for 10 hours on low

Venison Spanish Rice

2 slices bacon, chopped	½ tsp. salt
½ lb. ground venison	1/8 tsp. pepper
1/4 c. chopped onion	1/8 tsp. paprika
Steamed rice to serve 4	1/4 tsp. chili powder
1 can stewed tomatoes with celery, green pepper and onion	

Sauté bacon strips or pieces, add onion and venison breaking meat into small pieces. Add seasonings and cook until almost done. Add tomatoes and simmer 20-30 minutes longer. Serve over steamed rice. Yields: 4 servings.

“Curry Venison”

3 lb. venison, cubed	1 c. diced onion
½ c. flour	2 tsp. salt
1 T. curry powder	½ tsp. pepper
2 cloves garlic, minced	1 14-oz. can beef broth
1 c. raisins	2 apple, unpeeled, cored &
2 apples peeled, cored & sliced	finely chopped

Mix flour and curry powder. Coat meat cubes with flour mixture. Place meat in slow cooker. Add garlic, raisins, sliced apples, onion, salt and pepper. Pour in broth and stir to blend. Cover and cook on low 8 to 10 hours or until meat is tender.

Before serving stir in additional curry powder (up to 1 T.) and

Ground Hog

When ground hog is dressed be sure to remove the kernel from under the front legs to keep from making it taste gamey. Cut up and salt to taste. Roll in flour, put in hot fat, and fry until brown. Then put inset pans in pressure cooker with ½ inch water in bottom of cooker. Cook for 70 minutes with 15 pounds pressure

Rabbit

Bar-B-Q Rabbit

1 c. ketchup	2 T. vinegar
1 c. coffee	1 medium onion
1/4-1/2 c. sugar	3 T. mustard
3 T. Worcestershire sauce	2 medium rabbit

Cut rabbit into pieces. Brown in skillet. Mix all above ingredients together, simmer 5-10 min., pour over rabbit & bake at 350° till tender.

Hasenpfeffer

3 rabbits	4 whole cloves
1 onion, chopped	1 bay leaf
1 green pepper, chopped	2 T. tomato sauce or
1 tsp. paprika	1 T. vinegar
½ tsp. ground black pepper	½ tsp. Accent (MSG)
2 tsp. salt	1 c. rabbit broth or water

Brown rabbit pieces in hot bacon fat. Add remaining ingredients to pot and turn heat down to simmer for 1 ½ hours. Remove cloves and bay leaf; thicken with 2 T. flour in ½ c. water. Add 1/4 c. sour

3 lb. bear steak	1 T. Worcestershire
2 T. flour	1 tsp. garlic
3 T. oil	1 T. prepared mustard
2 c. diced onions	¼ tsp. Pepper
1 8-oz. Can tomato sauce	1 small clove garlic, chopped

Trim all fat from bear steak. Coat meat with flour. In 12-inch skillet over medium heat brown meat on both sides. Place in baking dish. Add onions, tomato sauce, Worcestershire sauce, garlic salt, mustard, pepper and chopped garlic. Bake at 350° for 3 hours.

Ron's Bear Crock pot Stew

Fillet 2-3 pound roast to ¾ inch thickness & dice 2 medium onions and spread on fillet. Roll fillet into ball and place in crock-pot. Add 1 cup of water, potatoes, carrots, celery, another onion, and Leatherø Bar-B-Q Sauce & cook on low for 10-12 hours

Ron Berrus

ELEPHANT Elephant Stew

1 med. sliced elephant
2 rabbits, optional
Salt & pepper to taste

Cut the elephant into small bite sized pieces. Add enough brown gravy to cover. Cook over kerosene fire about 4 weeks at 465°. This will serve 3,800 people. If more are expected, 2 rabbits may be added. But, do this only in an emergency. Most people do not like hare in their stew.

chopped apples. Serve over hot rice.

CHUCK BOETTINGER



1 1/4 c. spaghetti, broken in 2-inch pieces	1 can mushroom soup, undiluted
2 c. cut-up cooked game	½ c. water
1/4 c. diced pimento	½ tsp. salt
1/4 c. chopped green pepper	1/8 tsp. pepper
½ c. chopped onion	1 3/4 c. grated sharp cheese (about ½ lb.)

Cook spaghetti; drain. Place game, pepper, pimento, and onion in 1 ½ quart casserole. Pour in soup and water. Add salt and pepper, 1 ¼ c. of cheese and spaghetti. Toss lightly until all is well mixed and coated with sauce. Sprinkle remaining ½ c. of cheese on top. Bake, covered, for 45 minutes at 350°.

CAROLE HILE

Sweet & Sour Venison

2 lb. cubed venison	1 c. chicken bouillon
½ tsp. salt	3 large green peppers
Dash pepper	½ c. oil
1 beaten egg	½ c. sugar
2 T. flour	2 tsp. soy sauce
1 8-oz. can pineapple chunks	½ c. vinegar

Chop and boil pepper for 3 minutes; drain and set aside. Put venison chunks in mixture of flour, beaten egg and salt. Brown in oil in fry pan. Remove meat; drain oil, leaving only a small amount in pan. Add meat again with 1/3 c. chicken bouillon. Simmer for 10 minutes. Add pineapple and peppers. Combine sugar, soy sauce and vinegar with remaining bouillon. Add to meat mixture. Stir

constantly until thickened. Can be served over rice.

NANCY BIXLER

Venison Pot Pie

Brown venison hamburger with chopped onions, salt and pepper.
Add 1 c. cooked and drained mixed vegetables.
Add 1 ½ c. stewed tomatoes.
2/3 c. ketchup
Dash Worcestershire sauce
2 tsp. sugar

Mix together and pour into greased casserole. Take 3 c. hot mashed potatoes and beat in 1 raw egg. Spoon over casserole. Bake at 350° for ½ hour.

PHYLLIS SMITH

Yum - a - setta

2 lb. venison hamburger
Brown with salt, pepper, chopped onion and a little brown sugar.
Add 1 can tomato soup, undiluted.
Set aside.

Cook 2/3 pkg. egg noodles. Drain. Stir 1 can cream of chicken soup (undiluted) into noodles. Layer in casserole ½ of hamburger mixture, then ½ of noodle mixture, then small bit of Velveeta cheese; repeat layers. Bake at 350° for ½ hour.

PHYLLIS SMITH

4 lbs. lean ground venison 1/4 c. Tender Quick

Mix; let stand in refrigerator overnight or at least 8 hours. Make a paste of the following then add to meat mixture after it has set.

½ c. brown sugar (less is okay if you don't want it sweet)
2 T. liquid smoke 1 ½ T. mustard powder
1 ½ T. black pepper ½ T. garlic powder

Make 4 one pound rolls. Bake on a cookie sheet for 2 hours at 250°; turn every ½ hour.

BOB YEARICK



Cooper's Bologna

50 lb. venison 1 lb. melted lard
4 lb. brown sugar 1 pint salt
3 c. Tender Quick 1 pint white Karo
1 c. King syrup 1/4 c. black pepper
5 lb. warm water

Cut meat into strips. Put in a large wooden tub. Mix other ingredients and pour over the meat. Let sit for 3 or 4 days, stirring occasionally. Grind 2 times, last time fine. Mix the remaining syrup through the ground meat after grinding the last time. Stuff in bags tightly with sausage stuffer. Hang up and smoke well.

KAREN COOPER

BEAR

Swiss Bear Steak

Venison Jerky 2

2 lbs. lean venison	1 tsp. onion powder
1 T. salt	1 tsp. ground black pepper
1 T. sugar	Pinch of paprika

Cut venison into ½ inch thick and ½ inch wide strips. Spread strips evenly on ungreased baking sheets. Mix salt, sugar, onion powder, pepper and paprika in a small bowl. Moisten both sides of venison evenly.

Bake in 150 degree oven, turning once. Each side should be dark brown and dried (it takes about 4 hours). Turn off the oven and leave jerky inside for 24 hours for further drying. Take out on the hunt the next day, or store in airtight plastic container.

LEW SEIBERT

Venison Jerky 3

8 lbs. lean meat	1 tsp. onion salt
1 bottle Worcestershire (16 oz.)	1 tsp. garlic salt
1 bottle soy sauce (10 oz.)	1 tsp. salt
1/4 c. liquid smoke	1 tsp. pepper

Cut meat into narrow strips about ½" thick (with grain). Remove fat from meat. Marinate over night in one-gallon zip-lock bags with above ingredients. Insert toothpicks into meat end and hang on top oven rack at 125 degrees for 10 hours or until desired dryness.

Crack oven door open to allow moisture to escape.

LEW SEIBERT

Bologna

Yearick's Bologna

Venison Swiss Steak

1 ½ lbs. deer steak	1 can tomatoes
1/4 c. flour with salt & pepper to taste	1/4 c. vinegar
½ c. chopped onions	3 T. Worcestershire sauce
Garlic and onion salt	1/4 tsp. dry mustard

Dredge steak in seasoned flour, then brown on both sides. Add remaining ingredients and bake at 350 degrees for about 2 hours or until tender.

LEW SEIBERT

Fried Venison

2 lbs. venison steak, cut 1" thick	1 stalk celery, cut up
1/4 c. flour	3 med. onions, sliced
1 tsp. salt	1 T. Worcestershire sauce
3 T. bacon fat	2 c. tomatoes
Pepper to taste	8 oz. noodles

Cut steak into serving size pieces. Mix flour with salt and pepper. Coat venison with flour mixture. Heat bacon fat in skillet and brown venison on both sides. Add celery and onions and brown. Add remaining ingredients and cook, covered, 1 to 2 hours, or until tender. Serve over noodles.

LEW SEIBERT

