

VENISON RECIPES

“World Class” Venison Stew

2 lb. venison steaks	1 med. onion, thinly sliced
2 to 3 T. Vegetable oil	2 to 3 lg. carrots, cut to bite-size
6 c. hot water	2 lg. potatoes, cut to bite-size
2 T. Worcestershire sauce	2 bay leaves
1 T. salt	1 sm. pkg. frozen corn
1 T. sugar	1 sm. pkg. frozen peas
1 ½ tsp. paprika	8 T. cornstarch
¾ tsp. pepper	Small amount of cold water
Dash of cloves	
4 tsp. beef bouillon	

Cube venison steaks into bite-size pieces and brown in vegetable oil. In crockpot, combine browned meat, water, Worcestershire sauce, salt, sugar, paprika, pepper, cloves, beef bouillon, onion, potatoes and bay leaves. Cook for 6 hours. Add corn and peas. Cook for 1 hour.

Mix cornstarch with small amount of cold water and add to stew. Simmer until stew thickens. Remove bay leaves.

Venison Stroganoff

1 ½ lb. venison round steak	1 ¼ c. beef bouillon
Flour, seasoned with salt & pepper	1 c. sliced mushrooms
3 T. butter	2 T. butter
1 onion, chopped	2 T. flour
¼ tsp. basil	1 ½ tsp. prepared mustard
¼ tsp. thyme	1 c. sour cream
Salt & pepper to taste	Parsley sprigs & pimento chunks

Cut venison into strips. Roll meat in seasoned flour. Brown meat in 3 tablespoons flour in a skillet. Transfer browned meat to an ovenproof casserole. Place the onion, thyme, basil, salt and pepper in the skillet with the beef bouillon and heat to boiling. Scrape the skillet bottom to loosen any meat particles, then pour mixture over meat. Cover the casserole and bake at 350 degrees for 1 ½ hours, turning once.

In a skillet, fry mushrooms over medium heat in 2 tablespoons butter for 5 minutes. Stir in flour, then add liquid from the casserole (add a little water if most of the liquid has cooked away). Stir constantly until the mixture cooks and thickens. Add mustard and sour cream and bring to a boil. Pour over meat and serve over cooked rice. Garnish with parsley and pimento. Serves 4

Venison Summer Sausage

5 lb. ground venison	3 T. Morton tenderquick
2 ½ tsp. mustard seed	salt
2 ½ tsp. cracked black Pepper	2 ½ tsp. garlic salt
1 tsp. liquid smoke	1 tsp. hickory salt

Mix all the above ingredients in a large bowl and place in a plastic bag and store in refrigerator for 3 days. Take out and mix each day. At the end of 3 days, shape into 6 log-shaped rolls. Place on broiler rack and bake in oven at 150 degrees for 4 hours. Turn and bake 4 more hours. Cool and wrap in foil and store in refrigerator or freezer.

Venison Spaghetti

1 lb. ground venison	1 T. oregano, or to taste
1 lg. onion, chopped	1 T. basil or to taste
2 cans tomato paste	1 tsp. rosemary, crushed
10 dashes Worcestershire Sauce	fine
5 dashes Tabasco sauce	2 to 3 cloves garlic
1 tsp. black pepper	2 c. (or more) water
1 tsp. salt	1 can chopped, drained mushrooms
	1 (8 oz.) box spaghetti

Brown venison and drain. Add remaining ingredients except for spaghetti. Cook slowly in heavy pan on skillet for about 1 ½ hours. May need to add water throughout cooking time. Enough sauce for 8-ounce box of spaghetti, cooked according to directions. Serve with tossed salad and Italian dressing, garlic bread, and for dessert try spumoni (Italian flavor) ice cream.

Venison Steaks with Gravy

2 lb. venison steaks	2 T. vegetable oil
½ c. flour	1 can mushroom pieces
1 tsp. salt	1 lg. onion, sliced
¼ tsp. pepper	2 cans condensed cream of mushroom soup
½ tsp. garlic powder	

Combine flour, salt, pepper and garlic powder in a bag and shake until well blended. Then put one steak at a time in bag, shake until completely covered. Put oil in skillet and heat until hot. Brown steaks. Remove from skillet; add the mushroom pieces and onion to the oil and cook until tender. Remove from skillet. Lay steaks in a 9x13-inch baking dish and spread onion and mushroom pieces over steaks. Take the mushroom soup and spread over all of the steaks and other. Bake at 325 degrees for about 1 hour, until the steaks are done. Remember to cover the baking dish with foil.

Venison Stroganoff

2 lb. venison steak	½ pt. sour cream
2 T. butter	1 tsp. salt
1 chopped onion	1 tsp. pepper
½ lb fresh mushrooms	Noodles

Cut meat into thin strips, about ½ x 2 inches. Melt butter in pan and fry chopped onion. Add meat and continue to cook until almost done, and tender. Slice mushrooms and cook with meat until done. Pour sour cream over meat, season to taste. Heat through gently. Serve over cooked, drained noodles. Serves 4 to 6.

Venison Stroganoff

2 lb. venison, cut into 1” cubes	1 can Campbell’s French onion soup
Vegetable oil	1 can water
1 sm. can sliced mushrooms	1 (16 oz.) ctn. sour cream
	1 pkg. egg noodles

Flour venison cubes and brown in vegetable oil. When browned, pour off excess oil. Add mushrooms. Add soup and 1 cup water. Simmer for 30 to 45 minutes, until water is gone. Be careful not to scorch. Add sour cream. Serve over prepared egg noodles. Serves 4.

Venison Salami

5 lb. cubed venison	3 tsp. granulated garlic
½ lb. beef tallow	1 tsp. mustard
4 T. Morton’s tenderquick curing salt	½ tsp. cayenne or red pepper
4 tsp. coarse black pepper	½ tsp. ginger
3 tsp. hickory-smoked salt	½ tsp. paprika

Mix venison and beef tallow and run through coarse blade meat grinder. Mix again and run through medium meat grinder. Combine all ingredients in a large glass or stainless steel bowl. Mix well; cover and refrigerate overnight. Next day, remove from refrigerator and knead mixture for 5 minutes. Repeat this procedure 3 times. On the fourth day, divide the mixture into 3 equal parts. Form each part into a roll, approximately 2 ½ –inches in diameter. Place on broiler rack and bake at 180 degrees for 7 to 8 hours. After cooking, wipe off excess fat and allow to completely cool before slicing.

Venison Sausage

3 lb. venison	1 tsp. thyme
1 lb. smoked ham	1 tsp. fresh ground pepper
½ lb. bacon	1+ tsp. salt to taste
1 ½ to 2 tsp. sage	Cayenne to taste

Cut meat in pieces and after mixing it with all other ingredients, put through fine blade of chopper twice. Form into 3-inch patties ½-inch thick. Pan fry or broil. Patties may be wrapped in wax paper or tin foil and stored in freezer.

Venison Stew

6 T. shortening	1 bay leaf
3 lb. venison, cut in cubes	Dash of thyme
2 med. onion	1 T. salt
4 c. water	¼ tsp. pepper
1 c. red wine	6 med. onions
2 beef bouillon cubes	6 med. carrots
1 clove garlic, finely chopped	3 stalks celery
Few sprigs parsley, finely chopped	2 med. green peppers
	2 med. tomatoes

Heat shortening in Dutch oven. Toss in meat; cook over high heat until brown on all sides. Chop onions coarsely; set aside. When meat is brown, add onions. Cook over low heat until onions are limp. Add water, wine, bouillon cubes, garlic, parsley, bay leaf, thyme, salt and pepper. Bring to a boil; reduce heat and cover. Cook slowly for 1 ½ hours. Prepare vegetables; place in meat mixture and cook another hour. Twenty minutes before the end of cooking, add peppers and tomatoes.

Venison Stew

3 to 4 lb. venison, cut in 1" pieces	2 crushed cloves
2 c. red wine	2 carrots, sliced
½ c. vinegar	4 med. potatoes, peeled & sliced
1 onion, sliced	1 sm. can corn
1 T. salt	1 sm. can green beans
Pepper to taste	3 slices bacon
1 bay leaf	1 T. cornstarch, mixed with ½ c milk

Make a marinade out of the wine, vinegar, onion, salt, pepper and cloves. Add the cubed venison and let stand in the refrigerator overnight. The next day, place in oven and

bake at 350 degrees for 1 hour in a covered dish. When done, add remaining ingredients and bake for an additional 30 minutes.

Venison Meatballs

1 lb. ground venison	1 egg
1 c. bread crumbs	1 can mushroom soup
1 tsp. salt	1 pkg. dry onion soup
½ tsp. nutmeg or ½ tsp. Thyme	1 ½ cans water

Mix together meat, bread crumbs, salt, nutmeg or thyme, and egg. Form into small balls. Brown in skillet. Add mushroom soup and onion soup, diluted with water. Cover and simmer for ½ to ¾ hour.

Venison Meatballs

1 lb. ground venison	1/8 tsp. pepper
½ c. chopped onion	1 tsp. Worcestershire sauce
¾ c. dried bread crumbs	1 egg
1 T. parsley	½ c milk
2 tsp. salt	

SAUCE:

¼ c. flour	1/8 tsp. pepper
1 tsp. paprika	2 c. water
½ tsp. salt	¾ c. sour cream

Mix together venison and other ingredients. Let stand in refrigerator 2 hours. Roll into balls and brown in skillet with ¼ cup oil. Drain. Mix together sauce by combining dry ingredients. Add water. Bring to a boil and boil for 1 minute. Stir in sour cream. Add sauce to the meatballs. Heat through. Can be cooked on low heat in crock-pot.

Venison Meatballs with Sauce for Pasta

1 lb. venison burger	2 T. cornstarch
1 pkg. saltine crackers, Crushed	Thyme to taste
1 T. garlic powder	Marjoram to taste
1 tsp. salt	Garlic powder to taste
¼ tsp. pepper	Salt to taste
1 med. onion	Pepper to taste
1 qt. tomato juice	Garlic to taste

In a large bowl, mix together the venison burger, crushed crackers, garlic powder, salt, pepper and onion. When you have these ingredients well mixed, make into ping pong ball-size balls. Put in skillet with a small amount of vegetable oil. Cook the meatballs until well browned on outside and cooked in the middle. Then drain grease out of skillet.

Add $\frac{3}{4}$ of the tomato juice and other spices to your taste. Let simmer about 30 minutes. Then take out the remaining tomato juice and cornstarch. Mix well. Add the sauce and cook until thickened. Pour over your favorite cooked pasta.

Venison Meatloaf

2/3 c. flavored bread crumbs	3 eggs
1 c. milk	1 chopped onion, or 1 T onion flakes
1 1/2 lb. ground venison	1 tsp. salt

SAUCE:

3 T. brown sugar	1/4 tsp. nutmeg
1/4 c. catsup	1 tsp. dry mustard

Bake at 350 degrees for 1 hour.

Venison Chili

1 1/2 lb. bacon	1 T. chili powder
2 1/2 lb. ground venison	1 1/2 tsp. pepper
1/2 gal. cooked kidney beans	1 tsp. salt
1 sm. onion	4 (No. 3) cans tomatoes (1/2 gal.)
1/2 tsp. cumin seed	Water

Cut bacon into small pieces; brown until crisp. Add venison and brown. Combine remaining ingredients. Add browned meat and enough water to cover. Simmer for 2 hours. Serves 20.

Venison Chili

1 lb. ground venison	2 lg. cans Brooke's chili beans (hot)
1 lg. onion, chopped	1 (8 oz.) can tomato sauce
1/2 green pepper, chopped	1 tsp. salt
2 T. vegetable oil	1 bay leaf
1 (1lb.) can tomatoes	Chili powder to taste

Brown meat, onion and pepper in vegetable oil. In Dutch oven or very large saucepan, combine remaining ingredients. Simmer 1 hour on low heat, stirring frequently. Remove bay leaf before serving.

Venison Goulash

2 lb. venison, cut in 1” cubes	1 green pepper, chopped
2 T. flour	½ c. diced onion
1 c. diced salt pork	2 c. diced carrots
Water	4 cloves
2 c. tomatoes	2 T. minced parsley
½ c. diced celery	Salt & pepper to taste
	2 c. noodles

Roll venison cubes in flour. Combine pork and venison. Cook until browned, stirring constantly. Add sufficient water to prevent sticking. Cover. Cook until meat is tender. Add vegetables, seasonings and enough water to cover. Simmer until vegetables are tender. Cook noodles in boiling salt water. Serve with noodles.

Venison in Wine Sauce

1 to 2 lb. boneless venison	¼ c. port wine
2 T. oil	2 T. orange marmalade
1 ¾ env. mushroom gravy mix	1(1lb.) can whole onions
¾ c. water	Cooked rice or wild rice

Cut the venison in strips and brown in oil in a large skillet. Blend in the gravy mix, then stir in the water, port, marmalade and onions. Cook over medium heat for 10 minutes. Serve on rice.

Venison Jerky

Lean meat	2 tsp. garlic powder
3 c. cold water	3 T. liquid smoke
1 tsp. pepper	

Cut meat into ¼ -inch strips. Combine water and seasonings in a large bowl. Add meat strips. Marinate for 12 hours. Drain marinade. Arrange meat on oven rack. Bake in preheated 200 degree oven with door ajar for 2 hours. Or until dry. Oven must be left ajar to allow moisture to escape

Venison Loaf

1 lb. ground venison	8 oz. BBQ sauce
1 lb. sausage	1 c. milk
2 c. cracker crumbs	Chopped onion to taste
2 eggs	Tomato sauce

Mix together ground venison, sausage, cracker crumbs, eggs, BBQ sauce, milk and chopped onion. Bake at 350 degrees for 1 hour, or microwave on power level 7 for 23 minutes. Put tomato sauce on top when done.

Oven Barbecue Venison Meatballs

1 lb. ground venison	½ tsp. pepper
½ lb. ground beef	1 c. catsup
¾ c. oatmeal	½ c. water
1 c. milk	2 T. brown sugar
1/3 c. onions, diced	2 T. vinegar
½ tsp. salt	2 T. Worcestershire sauce

Mix together ground venison, ground beef, oatmeal, milk, onions, salt and pepper. Make into meatballs. Put in casserole or a 9x13x2-inch pan. Mix together catsup, water, brown sugar, vinegar, and Worcestershire sauce. Pour over the meatballs. Bake 1 ½ hours at 375 degrees.

Oven-Cured Venison Jerky

1 lb. meat	1 tsp. garlic powder
2 T. Morton tenderquick salt	2 T. brown sugar
¼ tsp. black pepper	Liquid smoke
¼ tsp. dried red pepper	

Slice meat into long, thin ¼ -inch strips, working with the grain, not across. For every pound of meat, prepare a mixture of the above ingredients. (May double, triple, etc.) In a glass or stainless steel container, place strips in layers, one strip thick. Sprinkle each layer with liquid smoke and then 2 to 3 tablespoons of the salt mixture.

Cover and refrigerate meat 24 to 48 hours. Drain and lay each meat strip separately on a cookie sheet. Place in 150 degree oven with the door open for good air circulation for 10 to 12 hours, or until thoroughly dry. Seal in tight, plastic bags. Keeps or freezes well.

Stir-Fry Venison

(30 Min. Stove-top)

2 T. margarine	1 sm. can fancy Chinese vegetables
1 lb. thinly-sliced venison stew meat	2 ½ T. cornstarch
1 tsp. salt, pepper & garlic	1 T. soy sauce

To taste	2 tsp. sugar
1 med. onion, chopped	1 beef bouillon cube, or
1 c. diced celery	1 tsp. instant bouillon
1 ½ c. water	3 T. water
1 sm. can bean sprouts	Chinese noodles or rice
1 sm. can mushroom pieces	

Melt margarine in Dutch oven. Sear meat pieces until brown. Season. Add onions, celery and water. Bring to a boil. Let simmer for 15 minutes. Drain canned vegetables and heat 5 minutes. Mix together cornstarch, soy sauce, sugar, bouillon cube and water. Add to pan. Serve over Chinese noodles, rice or both.

Stuffed Venison Steaks

2 lb. venison steaks (¾" thick)	1/3 c. sliced green onion
1 ½ c. milk	Salt & pepper to taste
6 slices bacon	½ c. water

Cut venison into 6 pieces. Place in plastic bag and set in shallow pan. Pour milk over meat in bag and close bag. Refrigerate overnight, turning meat several times. Drain meat. Pat dry with paper toweling. Discard milk. Cook bacon until crisp. Drain, reserving 2 tablespoons drippings. Crumble bacon; set aside. With a sharp knife, carefully cut a pocket in one side of each piece of meat. Mix bacon and green onion; stuff mixture into pockets in meat. Brown steaks on both sides in reserved bacon drippings. Season with some salt and pepper. Add water; cover and simmer over low heat for 45 to 60 minutes, or until venison is tender. Remove to platter when done.

Marinated Venison Steaks

4 venison steaks (¾" thick)	¼ c. catsup
1 T. Worcestershire sauce	1 tsp. salt
1 clove garlic, minced	½ tsp. dry mustard
¼ c. wine vinegar	1/8 tsp. pepper
¼ c cooking oil	

Place venison in plastic bag; set in shallow dish. For marinade, combine vinegar, oil, catsup, salt, Worcestershire sauce, mustard, pepper and garlic. Pour over meat in bag; close bag. Chill several hours. Turn occasionally. Drain venison; reserve marinade. Grill steaks to desired doneness. Baste occasionally with marinade.

Meatballs

3 lb. ground venison (or other meat)	1 (12 oz.) bottle Chili sauce
	1 1/3 c. water

1 ½ to 2 c soft bread crumbs	½ c. brown sugar
½ c. milk	1 (16 oz.) can sauerkraut, drained
Salt & pepper to taste	1 (16 oz.) can cranberry sauce, whole or smooth
3 eggs	Small amount of shortening
1 pkg. dry onion soup mix	

Mix ground venison (or beef, pork, turkey, chicken, or any other ground meat), bread crumbs, milk, salt and pepper, eggs and dry onion soup mix. Brown meatballs in small amount of shortening in a skillet or place in baking pan and brown in oven. Or if you're in a hurry, just put in a 9x13-inch loaf pan and pour sauce over.

Sauce: Mix chili sauce, water, brown sugar, sauerkraut and cranberry sauce. Simmer in saucepan 5 minutes. Pour over meatballs. Bake at 350 degrees for 1 ½ hours. Uncover about the last 30 minutes to brown if desired.

Meatloaf

1 lb. good pork sausage	4 oz. Cheddar, Colby or Co-Jack cheese
2 lb. ground venison (or Other meat)	2 eggs, beaten
½ green pepper, chopped	2 T. Worcestershire sauce
1 onion, chopped	2 T. chopped parsley
1 c. milk	¼ to ½ c. catsup
4 oz. jalapeno cheese	1 ½ c. oatmeal, cracker Or bread crumbs

Mix ingredients really well. Bake at 350 degrees for 1 ½ to 2 hours. Bake covered; uncover last few minutes and put extra catsup on top. Bake, uncovered, until browned.

Mercedes' Quick Lasagna

3 qt. boiling water	1 sm. ctn. cottage cheese (small curd)
1 T. salt	1 egg
1 to 2 lb ground venison	1 lb. ricotta cheese
½ lb. lasagna noodles	1 lg. pkg. shredded mozzarella cheese
1 jar tomato sauce	½ c. grated Parmesan cheese
2 T. oil	

Add salt to water, and while waiting for it to boil, brown the venison in a skillet. Add the lasagna noodles to boiling water. After venison is browned, add the tomato sauce and let simmer. After the noodles are done, usually 10 to 12 minutes, drain well and add oil. Mix the egg with the cottage cheese and ricotta cheese. After noodles have cooled, arrange ingredients in a 9x13-inch baking dish, making 3 layers of meat sauce, cheeses

¼ c. flour	3 med. onions, sliced
1 tsp. salt	1 T. Worcestershire sauce
Pepper to taste	2 c. tomatoes, chopped
3 T. bacon fat	½ pkg. dry noodles

Cut venison into serving size pieces. Mix flour, salt and pepper. Coat venison with mixture. Heat bacon fat in skillet and brown venison on both sides. Add celery and onions and brown. Add Worcestershire sauce and tomatoes and cook, covered, 1 to 2 hours, depending on age of animal, or until tender. Cook noodles, drain and serve with venison. Serves 4.

Hunter's Venison Stew

2 ½ lb. venison, cut in 1" x 1" pieces	4 med. potatoes, pared & cut in 1" x 1" cubes
½ c. all-purpose flour	1 med. onion, diced
1 tsp. salt	2 beef bouillon cubes
½ tsp. black pepper (Java), med. ground	1 bay leaf
2 T. shortening	1 (2 lb.) pkg. frozen assorted vegetables
6 c. hot water	

Mix flour, salt and pepper. Coat meat with the mixture. Melt shortening in a large skillet and brown meat thoroughly. Add water; heat to boil. Add remaining ingredients, reduce heat, cover and simmer 30 minutes or until vegetables are tender.

If desired, thicken stew. In a covered jar, mix cold water and 2 to 4 tablespoons of flour until blended. Stir the mix into the stew; heat to a boil, stirring continuously. Serves 6 to 8.

Hunting Party Sloppy Joes

5 lb. ground venison	10 T. lemon juice
5 onions, chopped fine	2 cans tomato soup
5 green peppers, chopped	5 T. Worcestershire sauce
2 ½ c. chopped celery	1 ½ c. water
1 ½ c. brown sugar	5 tsp. mustard
10 T. vinegar	

Mix together all ingredients. Cook until onions are done.

Marinated Venison Roast

3 lb. rump or shoulder roast	2 cloves garlic, chopped
1 c. dry red wine	¼ c. gin
	1 (1 lb. 12 oz) can

¼ c. cider vinegar	tomatoes, chopped
1 T. salt	1 lg. onion, chopped
½ tsp. pepper	Salt & pepper to taste

Put deer roast in large deep bowl or plastic bag. Add wine, vinegar, salt, pepper, garlic and gin. Cover or close bag; refrigerate overnight. Lift roast from marinade and place in crock-pot with tomatoes and onions. Cover. Discard remaining marinade. Cook on low for 11 to 13 hours, or on high for 7 to 8 hours. Remove meat; slice and keep warm. Take the juice that cooked out of the meat and season to taste (salt and pepper). Pour juice over roast and serve. Makes 6 to 8 servings.

Marinated Venison

2 lb. venison, cut in ¾"	1 (8 oz.) bottle Zesty Italian dressing (Kraft)
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Place venison strips in medium bowl with lid. Pour Italian dressing over venison. Put the lid on bowl and shake up and down. Let stand in refrigerator 24 hours, shaking 3 or 4 times. Cook on grill or in oven.

Variation: Put venison on kebabs with onion, green pepper and zucchini.

Gourmet Venison Fillets

1 med. potato	2 tsp. salt
1 lg. carrot	Pepper to taste
1 sm. onion	1 egg
1 lb. ground venison	6 strips bacon
1/8 c. minced green pepper	Fresh or canned mushrooms (opt.)
¼ tsp. garlic powder	

Preheat broiler. Grate potato, carrot and onion. Mix with ground venison, green pepper, garlic powder, salt, pepper and egg. Form into 6 patties. Wrap each patty with a bacon slice (fillet mignon-style). Plate patties in broiler on lowest shelf. Broil 10 to 15 minutes, or until browned. Turn patties and brown other side. Heat can be reduced to 400 degrees and continue until desired doneness. Fresh or canned mushrooms can be broiled with the fillets the last few minutes.

Grandma's Easy Chili

1 ½ lb. ground venison browned; or 3 c. cubed venison	2 (1 lb.) cans red kidney beans
1 to 2 T. chili powder	1 (1 lb.) can stewed tomatoes
1 env. Dry onion soup mix	½ c. water

Mix all ingredients in pot on stove and simmer for 30 to 40 minutes, stirring occasionally; or stir all ingredients into crock-pot and cook on low all day or overnight.

Hoosier Bar-B-Que

1 (3 to 5 lb.) venison loin, whole	Powdered onion to taste
1/3 c. liquid smoke	Garlic powder to taste
1/3 c. Worcestershire sauce	Salt to taste
	Pepper to taste

BAR-B-QUE SAUCE:

1 onion, chopped	1/3 c. lemon juice
1/4 c. Wesson oil	3 T. Worcestershire sauce
1/4 c. butter	3 T. sugar
3/4 c. catsup	2 T. mustard
3/4 c. water	Salt & pepper to taste

Sprinkle venison loin (may be substituted with beef flank or beef brisket) with powdered onion, garlic powder, salt and pepper, as it is marinating in mixture of liquid smoke and Worcestershire sauce. Cover and bake at 300 degrees for 3 to 4 hours.

While loin is baking, mix bar-b-que sauce. Sauté onion in Wesson oil and butter. Add remaining ingredients and simmer for 20 minutes. After loin has baked for 3 to 4 hours, pour off juice and put on bar-b-que sauce. Bake for 1 more hour.

Hoosier Deer Jerky

8 to 10 lb. deer steaks	2 T. onion powder (heaping)
1 lg. bottle soy sauce	1 T. garlic powder
2 T. Worcestershire sauce	1 T. mustard powder
2 T. hickory-smoked salt (heaping)	

Cut deer steaks into long, thin strips. Mix remaining ingredients in a marinating dish. Add the strips of deer steak and refrigerate overnight, turning the dish at intervals.

Remove deer strips from marinade and place directly onto oven rack. Put aluminum foil on bottom of oven to catch drippings. Bake at 150 degrees for 4 to 6 hours with oven door cracked. Bake 4 hours for moist jerky and 6 hours for dry jerky.

Deer Meatballs

1 1/2 lb. ground venison or sausage	1/2 c. catsup
1 egg	1/2 c. onions, finely-chopped
1 c. bread crumbs, finely	1 (32 oz.) jar grape jelly
	1 bottle your favorite barbecue sauce

crushed

Mix ground venison or sausage, egg, bread crumbs, catsup and onions in a bowl. Shape into desired size meatballs and brown in skillet or drop into large pot of boiling water. Cook until done. Mix jelly and barbecue sauce together and pour over drained meatballs. Keep warm until ready to serve. Great appetizer and your friends won't even guess that it's venison.

Deer or Beef Jerky

3 to 4 lb. meat	4 T. onion salt
1 1/3 tsp. black pepper	1 1/3 tsp. garlic salt
1/2 tsp. Italian seasoning	1 c. Worcestershire sauce
1 c. soy sauce	1 tsp. liquid smoke

Cut meat 1/4" thick or less, cutting with the grain. Combine rest of ingredients. Place meat in glass or ceramic dish, layering it criss-crossed. Pour marinade over meat. Let stand 24 hours in refrigerator. Remove from refrigerator. Place foil on bottom rack of oven as far down as possible, to catch drippings. Insert toothpicks in one end of the meat strips and hang from oven rack at the top of the oven. Bake at 150 degrees for 4 hours, or until dried to taste. After drying, turn off oven and let meat hang until oven is cold. During drying time and cool down, leave oven door open at least 1", but not much more.

Deer Tenderloin

1 lb. deer tenderloin	Thyme to taste
Oil for frying	1 can cream of mushroom soup
Flour	1 small onion, sliced
Salt to taste	1 small can sliced mushrooms
Pepper to taste	Cooked rice

Cut deer tenderloin into small pieces. Mix flour, salt, pepper and thyme. Roll tenderloin pieces in flour mixture and fry in oil until nearly done. Add soup to the meat. Cover and cook on low until gravy turns brown and meat is done. A small onion may be sliced and added with the soup and/or a small can of sliced mushrooms. Serve with cooked rice.

Dinner-in-a-Skillet

1/2 lb ground venison or beef	2 T. flour
1/4 c. milk	1/4 c. Mazola corn oil
1 1/2 T. finely-chopped onion	1 can condensed tomato or cream of mushroom soup
1/4 tsp. dry mustard	3/4 c. milk
1 egg, slightly beaten	

¼ c. fine, dry bread crumbs	1 ½ c. cooked, assorted
½ tsp. salt	vegetables
Few grains of pepper	½ tsp. salt

Combine first 8 ingredients. Shape into 12 small meatballs, using about 1 tablespoon meat mixture for each. Roll in flour. Heat Mazola in skillet over medium heat about 3 minutes. Add meatballs and fry about 10 minutes. When brown, arrange meatballs around the side. Mix soup and milk together and gradually pour in center of skillet. Place vegetables over soup; add salt. Cover and simmer about 10 minutes. Serves 4.

Cooking Bag Venison

1 (5 to 6 lb.) venison leg roast	Salt & Pepper to taste 6 slices bacon
½ gal. buttermilk	¼ c. flour
1 lg. onion	Reynold's cooking bag

Marinate roast in buttermilk in large plastic bag for 24 hours in refrigerator, turning several times. Remove roast, discard buttermilk and pat dry. Season roast with salt and pepper. Put flour in Reynold's cooking bag and shake. Place roast in bag, toothpick bacon slices on top and place sliced onion around bottom of roast. Tie bag and make 2 slits in top of bag with knife. Roast in 375 degree oven or closed grill. Allow 26 to 28 minutes per pound of meat for medium-rare roast.

Deerburgers-Mooseburgers-Elkburger

2 lb. lean ground game meat	½ c. milk
1 lb. ground pork	Tomato
1 c. bread crumbs	Onions
1 onion, chopped	Pickle slices

Mix game meat, ground pork, bread crumbs, chopped onion and milk. Fry like hamburgers. Serve with tomato, onions or pickle slices.

Venison Chili

2 lb. ground venison	2 T. chili powder
1 sm. onion	2 tsp. hot sauce
1 can chili beans	1 sm. bottle tangy ketchup
1 can tomato sauce	Water

Brown venison. Add onion and cook until transparent. Add the rest of the ingredients. Add enough water to get desired consistency. Simmer over low heat for 3 hours, stirring occasionally.

Venison Pepper Steak

1 lb. venison, cut in Thin strips	1 ¼ c. water 1 c. onion, chopped
¼ c. cooking oil	½ c. celery, chopped
1 clove garlic, minced	1 T. cornstarch
1 T. soy sauce	2 tomatoes, cut in eighths
1 c. green peppers, cut in 1" pieces	Brown rice

Brown meat in hot oil; add garlic and fry until yellow. Add soy sauce and ¼ cup water. Cook for 45 minutes. Add vegetables and cook for 10 minutes. Stir in cornstarch blended with 1 cup water. Add tomatoes and cook for 5 minutes. Serve over hot brown rice.

Deer Pizza Loaf

1 loaf frozen bread dough	1 (8 oz.) can tomato sauce
1 lb. ground venison (or Pork or beef)	1 tsp. paprika
¼ c. sliced mushrooms (opt.)	½ tsp. leaf oregano
½ c. diced onion	½ tsp. garlic salt
1 tsp. salt	¼ lb. Cheddar cheese (1 c.)
¼ tsp. pepper	¾ c. shredded mozzarella cheese
	2 T. butter, melted

Thaw dough and allow to rise. Prepare filling by cooking meat with mushrooms, onions, salt and pepper in a large skillet. Drain fat. Stir in tomato sauce, paprika, oregano and garlic salt. Bring to a boil, lower heat and cover. Simmer 30 minutes, stirring occasionally.

Punch dough down, roll out on floured surface to approximately 15x12" rectangle. Place on greased cookie sheet. Spoon filling down center third of dough. Cover with cheese. Make diagonal cuts in dough, 1 ½" apart, cutting to within ½" of filling. Criss-cross strips of dough over filling. Brush with butter. Bake at 350 degrees for 30 minutes, or until golden brown. Cut in slices to serve.

Bev's Canned Venison

Venison, cut in 1" chunks Salt

Boil 1" chunk meat until completely cooked. Place cooked meat into sterilized jars. Add 1 teaspoon of salt to 1 quart of meat. Pour meat stock over salt and meat, leaving 1" headspace. Adjust caps. Process pints 1 hour and 15 minutes; quarts 1 hour and 30 minutes at 10 pounds pressure.

Black Forest Venison Pot Roast

1 (4 to 5 lb.) deer roast with bone	1 env. Dry onion soup mix
Flour	2 ½ c. water
3 tsp. cooking oil	5 lg. carrots, cut into chunks
¼ tsp. Pepper Duck Seasoning	5 lg. potatoes with skins quartered

Roll roast in flour and brown in cooking oil in Dutch oven placed over high heat. Sprinkle with Pepper Duck seasoning. Add soup mix with water. Cook roast for about 2 hours at 350 degrees. Add carrots and potatoes and cook for 30 minutes, or until done. May be served as is, or juices can be thickened with flour. Serves 5 to 6.

Bologna

2 lb. ground venison	1 c. water
2 T. Morton's tender-quick	½ tsp. garlic powder
Salt	1 ½ tsp. liquid smoke
4 tsp. onion powder	

Mix and roll in 3 long rolls. Refrigerate for 24 hours, wrapped in Handi-wrap. After 24 hours, unwrap and bake at 300 degrees for 45 minutes to 1 hour.

Bonnie's Roast Venison

6 lb. venison roast	½ c. buckwheat or
½ c. oil	pancake flour
2 T. wine vinegar	1 tsp. salt
1 tsp. curry powder	Dash of pepper
Dash of garlic powder	Dash of paprika

Place meat in 400 degree oven for 15 minutes; baste with mixture of oil, vinegar, curry powder and garlic powder. Reduce oven temperature to 325 degrees and roast 15 minutes longer. Baste meat again and then coat with mixture of flour and seasonings. Continue roasting for 2 ½ hours.

Breaded Venison Steaks in Wine

4 to 8 venison round steaks	4 T. cooking oil
1 egg, beaten	1 onion, finely diced
1 c. cracker crumbs	1 c. mushrooms, undrained
½ c. flour	1 c. red wine
Salt & pepper to taste	

Dip steaks in egg. Roll in mixture of cracker crumbs, flour, salt and pepper. Brown steaks in oil; place in baking dish, cover with onions, mushrooms and wine. Bake, covered, at 350 degrees for 1 ½ hours.

Venison Chili

1 lb. ground venison	1 pkg. McCormick's original Chili Seasoning mix
1 small onion, finely diced	
1 (15 oz.) can light red beans	1 c. cooked macaroni
2- 8 oz. cans tomato sauce	1 ½ T. Frank's Hot Sauce
1 (14.5 oz.) can diced tomatoes with basil & oregano	3-4 heaping T. brown sugar
	¼ tsp. black pepper

Brown the venison burger and diced onion and drain. Add entire contents of red bean can, tomato sauce and diced tomatoes. Add the chili seasoning and stir together. Add the macaroni, hot sauce, brown sugar, and pepper and stir. Simmer on low heat until desired consistency. If you like a thinner chili, add a little water.

Jen's Locavore Venison Chili

8 slices bacon (turkey or pork), cut into 1/2 strips	2 lbs venison, boneless
1 onion, coarsely chopped	28 oz (1 large can) Italian Plum Tomatoes, crushed
6 carrots, peeled, halved lengthwise and cut into 1" pieces	1.5 cups chicken broth
2 tsp chili powder	1/2 cup dry red wine
2 tsp ground cumin	12 oz (1 can) Pabst Blue Ribbon beer, or Ginger Ale
1 T basil	1/4 cup tomato paste
2 T olive oil	19 oz (1 can) dark red kidney beans
1/4 tsp cayenne pepper	1 cup lima beans, thawed if frozen

Rinse venison at sink. Cut into 1-1.5" cubes. Soak in beer or ginger ale until time to cook it. Cook bacon in oil on medium heat until brown. Remove the bacon. Transfer the oil & bacon fat to a large pot. Cook onion and carrots in the pot over medium heat until half of the onions are translucent. Sprinkle with chili powder, cumin, basil, and cayenne pepper and cook for another 5 minutes.

Pile the onion & carrot to one side of the pot. Turn heat to medium-high or high. In the open space, add venison cubes, turning until all sides are browned. Lower heat to medium. Mix meat and vegetables together. Add the reserved bacon. Add tomatoes, broth, wine, and tomato paste. Bring to a simmer. Cook for 40 minutes uncovered, but do not let boil. Add beans and simmer until meat is tender, about 10 minutes.

SMALL GAME

Anderson's Rabbit Hash

1 ½ to 2 c. chopped Rabbit (leftover)	3 med. onions (6 oz.)
1/3 c. bacon drippings	½ tsp. celery salt
Or shortening	¼ tsp. salt
3 med. baking potatoes (1 ¼ lb.)	Dash fresh ground black pepper

Remove meat from bones, and cut into small pieces with knife. Put drippings into skillet, Pare potatoes and grate coarsely. Slide potatoes into heated drippings. Grate onions and add to potatoes. Add rabbit and seasonings. Cover and cook moderately fast until potatoes are beautifully browned on under side. Stir to blend, turn over, cover again, and brown on under side. Cooking requires about 10 minutes in all. Makes approximately 4 servings.

Baked Barbecue for Rabbit or Venison

1 rabbit or 2 to 2 ½ lb. venison	¼ to ½ tsp. red pepper (if you like it hot!)
Salt & pepper to taste	2 T. vinegar
2 (8 oz.) cans tomato sauce	1 tsp. prepared mustard
1 tsp. Worcestershire sauce	1 tsp. garlic powder
1 tsp. chili powder	¼ to ½ c. brown sugar
	1 finely-chopped onion

Rabbits may be butchered to serve in pieces or remove meat from bones after cooked. Just shred meat and stir into sauce to use as sandwich meat. If using venison, chops are good to serve whole or use roast and shred to make sandwiches. Place trimmed meat in baking dish. Salt and pepper to taste. Combine remaining ingredients. Pour over meat and bake in 350 degree oven for 1 ½ hours or until tender.

Colonial Game Pie

4 ½ to 5 lb. duck	1 ½ lb. mushrooms
2 lb. rabbit	quartered
2 ½ lb. venison	½ c. butter
½ c. vegetable oil	1 lb. slab bacon, cut into
2 c. Port wine	¼" cubes
1 ½ qt. Basic Brown Sauce	1 (15 ½ oz) can pearl onions
1 T. Worcestershire sauce	Pastry Crust Mix (see recipe)
1 clove garlic, minced	2 eggs
½ tsp. black pepper, crushed	¼ c. milk
1 c. currant jelly	

Preheat oven to 400 degrees. Salt cavity of duck; place on rack in shallow roasting pan, breast side up. Bake 30 minutes at 400 degrees, reduce heat to 325 degrees and bake until duck tests done. Boil rabbit for 1 hour, or until tender. Cut the venison in large cubes and sauté in the vegetable oil in a large skillet until well-browned, stirring and turning as necessary. Remove venison and drain oil from pan. Add Port wine to the pan and boil for 2 to 3 minutes, scraping down any brown particles. Return venison to pan and add Brown Sauce. Simmer for 45 to 60 minutes, or until venison is tender. Cut the duck and rabbit into medium pieces, and place in the pan with the venison to keep warm. Season with Worcestershire sauce, garlic, pepper and currant jelly. Sauté mushrooms in butter until lightly browned. Fry bacon until crisp; drain. Heat onions; drain. Divide the mixture into individual casserole dishes and garnish the top of each with mushrooms, bacon and onions. Cover with pastry crust, trim edges, and prick tops to allow steam to escape. Beat eggs lightly with milk to make egg wash and brush the tops of the pastry. Bake at 350 degrees for 20 to 25 minutes. Makes 8 to 10 servings.

Pastry Crust Mix

3 c. all-purpose flour	1 c. shortening
1 tsp. salt	Ice water
2 tsp. sugar	

Mix dry ingredients together. Blend in shortening with knives or pastry blender until mixture is of pebbly consistency. Store in covered container in refrigerator. Makes 4 ½ cups.

Fried Squirrel

1 squirrel, skinned & cleaned	1/8 tsp. thyme, more or
1 c. flour	less to taste
1/8 tsp. sage, more or less to taste	1 c. water

Roll squirrel in mixture of flour, sage, and thyme. Fry in grease until crust forms on outside. Put in pressure cooker, add water. Pressure cook for 15 minutes. This makes its on gravy.

Game Casserole

1 to 2 lb. ground game (any kind)	1 sm. can tomato juice
1/3 c. fat (butter preferred)	1 tsp. salt
2 sm. onions	¼ tsp. pepper
4 to 5 lg. potatoes	¼ tsp. ground sage
	1 bay leaf

Brown meat in a small amount of fat. Cut onions and potatoes into thin slices. Arrange layers of onions, potatoes, and meat in greased casserole dish. Heat tomato juice. Add

the remaining fat and seasoning. Pour over meat and vegetables. Cover and bake 1 ½ hours at 350 degrees. Makes 6 servings.

German-Style Rabbit

1 rabbit	1 c. browned bread crumbs
2 smoked sausages	½ tsp. grated orange peel
1 c. beer	1 tsp. brown sugar
¼ c. cider vinegar	Salt & pepper to taste
1 c. beef bouillon	

Cut rabbit into pieces. Parboil, drain. Place sausage in large skillet, and cover with beer. Simmer 30 minutes. Remove sausages, skim off fat. Add rabbit pieces in skillet, stir in remaining ingredients. Cover and simmer gently for 2 hours. Add sausages to skillet just before serving, to reheat.

Hasenpfeffer

1 dressed rabbit	2 T. salt
2 c. vinegar	¼ tsp. pepper
2 c. water	1 tsp. pickling spices
½ c. sugar	Flour
1 onion, sliced	Cooking fat

Cut rabbit into serving pieces. Let stand in pickling solution (made from combining vinegar, water, sugar, onion, salt, pepper and pickling spices). After 2 days, remove rabbit and dry the pieces. Flour and brown rabbit in cooking fat. Strain the pickling solution and add 1 cup of it to the rabbit. Cook over low heat until tender. Thicken to use as gravy.

Hasenpfeffer

2 ½ to 3 lb. rabbit, cut up	½ c. vinegar
2 qt. cold water	1 tsp. salt
½ c. salt	1/8 tsp. pepper
1 ½ qt. boiling water	½ c. flour
1 c. minced onion	¾ c. cold water
2 tsp. salt	8 gingersnaps, crushed
1 T. pickling spice	

Wash and dry cleaned rabbit. Cover with 2 quarts cold water and ½ cup salt. Let stand for 1 hour. Drain and rinse with cold water. Cover with boiling water. Add onion, 2 teaspoons salt, and spices – all tied into cheesecloth bag. Cover and bring to boil. Simmer 2 hours or until rabbit is almost tender. Add vinegar and simmer until rabbit is tender. Remove spice bag. Add salt and pepper.

Gravy: In skillet, brown flour slowly, over low heat until brown. Stir in $\frac{3}{4}$ cup cold water, stirring to prevent lumps. Add gingersnaps (this gives a distinctive Old World flavor). Stir to blend. Add to rabbit mixture and thicken. Makes 4 servings.

Italian Rabbit

Rabbit	2 diced tomatoes
2 c. wine	$\frac{1}{2}$ tsp. rosemary
Olive oil	2 bay leaves
2 onions	$\frac{1}{2}$ tsp. thyme
2 cloves garlic	2 slices lemon peel
1 c. chicken broth	Pasta or rice

Soak rabbit in wine overnight. Remove rabbit and pat dry. Brown in olive oil. Save marinade. Brown onions and garlic. Remove and add a little wine to remove brown crust in pan. Put meat, onions and garlic back in pan. Add Chicken broth. Simmer 30 minutes. Mix tomatoes, rosemary, bay leaves, thyme and lemon peel with the marinade and add to the rabbit mixture. Cook about $\frac{1}{2}$ hour or until rabbit is tender. Serve with pasta or rice.

Jugged Rabbit

1 dressed rabbit (1 $\frac{3}{4}$ lb.)	2 slices lemon (1/8" thick)
3 c. cold water	2 chicken bouillon cubes
2 tsp. salt	in 2 c. hot water
$\frac{1}{4}$ c. flour	2 T. flour
$\frac{1}{4}$ c. lard	2 $\frac{1}{2}$ lb. potatoes, pared &
2 egg-sized onions	cut as fries
1/16 tsp. black pepper	$\frac{1}{2}$ tsp. salt
Dash of cayenne	

Start oven 10 minutes before baking at 350 degrees. Cut rabbit into pieces and place in bowl. Mix water and salt; pour over rabbit. Turn small plate over to weight down and let stand 20 minutes. Drain. Place on absorbent paper and pat dry. Roll each piece in flour. Heat lard in heavy skillet. Brown rabbit on both sides well and cook slowly about 15 minutes. Put in baking dish and add onions, seasoning, lemon slices with rind removed and potatoes. Drain fat from skillet leaving about 2 tablespoons. Add flour, stir to keep smooth and slowly add bouillon-water mixture. Cook until gravy is slightly thickened. Pour over rabbit, cover and bake 45 minutes or until meat and potatoes are tender. Makes 4 servings.

One Dish Squirrel

1 cleaned squirrel	Some vegetable oil
Some salt	$\frac{1}{2}$ c. onions

Some pepper ½ doz. Sm. potatoes
1 c. flour 1 can tomatoes

Cut squirrel meat into serving-size pieces. Sprinkle with salt, pepper and flour. Fry in oil until lightly browned. Dice onions and potatoes. Layer squirrel, onions and potatoes in casserole dish. Top with tomatoes. Cover and bake at 350 degrees for 1 ½ hours.

Ozark Squirrel with Dumplings

2 squirrels 1 sm. onion, sliced
2 T. vegetable oil 2 stalks celery, cut into 1" pieces
1 T. butter 4 carrots, cut in half & sliced lengthwise
3 c. water 2 T. cornstarch
1 tsp. salt 2 T. water
¼ tsp. pepper

DUMPLING:

1 c. flour, sifted ½ c. milk
2 tsp. baking powder 2 T. salad oil
½ tsp. salt

Cut squirrel into serving pieces. Brown in oil and butter; add water, salt and pepper. Simmer 40 minutes over medium heat. Add vegetables and additional water if needed and cook 20 more minutes. Thicken with mixture of cornstarch and water. Prepare dumplings by sifting all dry ingredients together, then adding milk and oil. Stir until well-mixed. Drop dumpling dough by tablespoonful on top of boiling stew. Lower heat, cover and let return to a boil. Lower heat again and simmer gently for 12 to 15 minutes. **Do not** lift cover until cooking time is up.

Rabbit and Dumplings

1 to 2 rabbits 1 sm. sliced onion
3 chicken-flavor bouillon Salt & pepper to taste
cubes 2 qt. water
3 med. potatoes, peeled 2 ½ c. Bisquick mix
& diced

Pressure cook rabbit for 15 minutes. Remove from pan and debone rabbit. Place rabbit pieces, bouillon cubes, potatoes, onions, salt and pepper along with 2-quarts of water in large pot. Cook until potatoes are tender. Remove 2/3 of broth, mix together with Bisquick mix. Mix until thickened. Form into ball. Roll out dough into thin layer (½"). Cut into strips, about an inch long. Place into rabbit mixture. Cook for 20 minutes in covered pot.

Rabbit B-B-Q

Rabbits	Pepper to taste
Seasoned salt to taste	Onion salt to taste
Meat tenderizer	Barbeque sauce
Salt to taste	

Rabbits: Number depends on how good your rabbit dogs are and your shooting ability, or you can buy pen-raised if the latter seems to be a problem!

Cut up your rabbits and place in pot of water. Bring water to a boil and add seasoned salt to your taste. Sprinkle in meat tenderizer, salt, pepper and onion salt to taste. Continue to boil rabbit until it can be removed from the bones easily. Remove all meat from bone and place in crock-pot. Add barbecue sauce of your choice (and ketchup if you prefer). Put crock-pot on low and let cook until warm enough to eat.

Rabbit Stew

1 to 2 rabbits	2 onions
3 c. stock (vegetable Or chicken)	1 pkg. frozen peas
6 med. potatoes, chopped	1 tsp. salt
3 stalks celery, chopped	1 tsp. fresh ground pepper
3 carrots, chopped	¼ c. flour

Put rabbits in stock, cover and simmer 2 hours. Remove rabbit and reserve stock. Remove meat from bones. Sauté potatoes, celery, onions, peas, salt and pepper in Dutch oven. Preheat oven to 350 degrees. Thicken reserved cooking stock with ¼ cup flour. Add vegetables and meat. Cover and bake for 1 hour or until vegetables are tender.

Rabbit Stew

Rabbits	Onion salt
Meat tenderizer	1 tsp. flour
Seasoned salt	1 lg. can uncut vegetables
Salt	1 can cut tomatoes
Pepper	

You choose how many rabbits, depending on how much you want. Cut up rabbits and place in pot of water. Bring water to a boil and add meat tenderizer, seasoned salt, salt, pepper and onion salt. Continue to boil until meat is easily removed from bone. Open vegetables and drain away juices. Add vegetables to crock-pot or stewpot. Add can of tomatoes, undrained, and 1 teaspoon flour. Add rabbit meat and pour in broth from boiling pot. Add as much as you prefer – to get the thickness of the stew you desire. Cook on low for about 1 hour.

Note: The boiled rabbit meat makes a tasty sandwich by itself.

Roast Rabbit

1 rabbit, whole	1 diced carrot
Several small onions	Few peppercorns
2 ribs celery, sliced	Butter
Salt & pepper	Flour
1 lg. onion	1 c. water
Whole cloves	Slices of lemon
1 bay leaf	Cranberry sauce

Clean rabbit and soak in salt water overnight. Stuff with onions and celery; sew shut. Rub rabbit with salt and pepper. Place in baking dish with 1 large onion, a few whole cloves, 1 bay leaf, diced carrot and a few peppercorns. Baste with butter and sprinkle a little flour over top. Pour 1 cup of water into pan; cover tightly. Roast in oven at 400 degrees until tender. Baste frequently. Serve with slices of lemon and cranberry sauce.

Rabbit with Gravy

1 rabbit	Salt
Salt & pepper to taste	2 T. flour
Four	Equal quantities of milk
Oil	& water

Cut the rabbit across the middle of the back and insert the fingers and pull both ways. Lift the legs out of the pelt. Cut the rabbit into sections. If young and tender, salt and pepper and roll in flour. Fry in hot oil. Cook until tender. Remove rabbit and all but about 3 tablespoons of grease. Add salt and let brown. Then add 2 tablespoons flour and let brown. Add equal quantities of milk and water and let cook until thick. Serve with rabbit and hot biscuits. If rabbit is old, parboil and then fry as young rabbit.

Rabbit (or Chicken)- Hunter's Way

1 to 2 rabbits or 1 (2 ½ lb.)	1 tsp. pepper
Broiling chicken	1 T. seasoned salt
½ c. salad oil	½ c. minced parsley
3 T. vinegar	½ c. minced onion
1 tsp. lemon (rabbit only)	1 tsp. salt

If using rabbit, add 1 teaspoon lemon and steam ½ hour. Split chicken as for broiling. Mix the oil, vinegar, salt, pepper, seasoned salt, parsley and onion and put in medium-sized shallow pan. Lay chicken in this for 1 hour, turning it over once. Baste it from time to time. Then put in well-greased pan with lid or cover with foil. Put in hot oven for 30 to 35 minutes at 375 degrees. Uncover to brown about 15 minutes longer.

Rabbit Italian-Style

1 to 2 rabbits 1 lg. jar spaghetti sauce
2 c. rotini noodles 1 lg. pkg. mozzarella cheese

Boil and debone rabbits(s). Cut into bite-size pieces. Layer in bottom of cooking dish. Cook noodles. Layer noodles and other ingredients in with the rabbit. Bake at 350 degrees for 30 minutes.

Rabbit Soup

2 lb. rabbit pieces 2 slices onion
5 c. cold water 2 tsp. salt
¼ c. diced celery ¼ c. rice
1 sm. carrot 2 T. chopped parsley
Rosemary or cloves (opt.)

Put rabbit, water, celery, carrot, and onion in kettle. Heat to boiling, reduce heat, cover and simmer for 2 hours. Add salt and simmer about 30 minutes. Strain. To the boiling broth, add the raw rice slowly and let cook for 20 minutes. Meanwhile, remove meat from bones, chop and add to the soup. Additional seasoning such as a small amount of rosemary or cloves may be added if desired. Add parsley and serve at once. Makes 5 to 6 servings.

Rabbit Soup

2 rabbits Dash of thyme
2 onions, chopped Blade of mace
1 carrot, diced 1 to 2 cloves
Head of celery Salt & pepper to taste
Some parsley Flour, browned

Cut up the rabbits into small, neat pieces; take all the nicest bits and fry until light brown. Have a pot of stock and into it put the inferior pieces of the rabbit, onions, carrot, celery, parsley and thyme, then mace, clove, salt and pepper. Let this boil until all the meat falls off the bones, then pass it through a sieve. Put the soup back into the pot, using some of it to make gravy over the bits of rabbit in the frying pan, then turn the contents of the frying pan into the soup pot, and let it simmer until the meat is tender. Slightly thicken the soup with a little browned flour.

Spicy Rabbit

Rabbit 1 T. salt
4 T. chopped onion 1 tsp. Paprika
1 c. tomato juice 1 tsp. chili powder

¾ c. water	½ tsp. pepper
3 T. vinegar	¼ tsp. cinnamon
2 T. Worcestershire sauce	Dash of ground cloves

Cut rabbit into pieces and brown. Combine ingredients in order given. Add rabbit. Cook in crock-pot or simmer on stove approximately 2 hours.

Squirrel Gumbo Soup

4 squirrels	1 carrot, grated
1 chicken	Some cabbage
Handful of green or dried Sassafras buds	Salt & pepper to taste 1 red pepper
1 qt. okra	Some flour, browned
1 lg. onion, cut fine	
½ doz. Med. potatoes, cubed	

Cut up squirrels and chicken in small pieces. Boil until the meat falls off bones. To each gallon of soup, add a handful of the sassafras buds, enclosed in the cheesecloth bag. Add the okra, onion, potatoes, carrot and cabbage. Season with the salt and pepper. When the soup is done, take the bag out, and after removing the buds, wring the bag into the soup. Add the red pepper, and thicken with the flour.

Squirrel or Rabbit

Squirrel or rabbit	1 thin slice butter
½ c. beer	Sugar
Some water	½ lemon

Brown meat. Put in baking dish and pour beer and some water over top. Next, put butter, a light sprinkling of sugar, and the juice of ½ lemon on top. Cover and bake at 300 degrees for 1 ½ to 2 hours.

Squirrel or Rabbit

Squirrel or rabbit	Barbecue sauce
Salt & pepper to taste	

Boil squirrel or rabbit in water until the meat falls off the bone. Put in crock-pot with salt and pepper to taste. Put barbecue sauce in with meat. Cook for 1 ½ to 2 hours.

Squirrel Pie

2 squirrels, cut in half	½ c. chopped celery
3 c. chicken stock	½ c. chopped onion

4 T. flour	1 clove garlic, chopped fine
½ c. mushrooms	Pie crust
Salt & pepper to taste	Milk

Cover squirrels with chicken stock and simmer 1 hour. Remove from heat and cool enough to remove meat from bones. Thicken chicken stock with flour and add meat and vegetables. Place in baking dish. Take a prepared pie crust and place over top of mixture. Slit crust for steam and brush top with milk. Bake until crust is golden brown; about 40 minutes.

Squirrel with Rice

2 squirrels	2 green peppers, diced
Seasoned flour (seasoned to your taste)	1 ½ c. celery, diced
¼ c. rice	1 c. tart apple, diced
	Boiling water

Cut up squirrels and coat with seasoned flour. Arrange in a well-greased baking dish. Sprinkle with rice, peppers, celery and apples. Cover with boiling water and tightly cover with foil. Bake at 300 degrees for 1 hour or until tender.

Venison-Rabbit-Squirrel-Duck

3 to 4 lb. game meat (your choice)	½ tsp. oregano
Marinade*	1 T. dry parsley or several fresh sprigs
1 lg. chopped onion	3 T. ketchup or tomato sauce
1 to 2 stalks sliced celery	Cayenne pepper to taste
½ lg. chopped green pepper	1 c. liquid (cider, tomato sauce or water)
2 cloves chopped garlic	
Salt & pepper to taste	

*MARINADE:

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

Marinade: Mix ingredients together in bowl just large enough to cover game meat with water. Marinate fresh or frozen game overnight. No need to stir this marinade. Use for red meat or game birds. After soaking game meat overnight in marinade, cut up meat and brown with your choice of vegetables in a hot skillet for 5 to 10 minutes. Place all meat and other ingredients in crock-pot. Cover and cook on low for 8 to 10 hours.

Baked Doves

8 to 10 doves	2/3 c. canned chicken
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Flour	broth or stock
Salt & pepper to taste	1 tsp. Worcestershire sauce
6 T. butter, divided	1 tsp. onion juice
2 T. flour	

Dust doves with flour seasoned with salt and pepper. Melt 4 tablespoons butter in a skillet. Place doves, breast side down, in skillet and brown on both sides. Remove doves from skillet and place in a deep casserole. Melt 2 more tablespoons of butter in skillet and stir in 2 tablespoons of flour. Add chicken broth gradually, stirring constantly. Cook for a few minutes and then stir in Worcestershire sauce and onion juice. Salt and pepper this gravy to taste. Pour gravy over doves. Cover casserole and bake in a pre-heated 325 degree oven for about 1 hour or until tender. Baste frequently with sauce, adding more broth if needed.

Baked Quail

Quail, 2 per person	Bacon strips
Salt & pepper	Worcestershire sauce
Stuffing	1 c. bouillon

Split whole quail down back only. Salt and pepper birds and stuff with cornbread or rice dressing (Rice-A-Roni stuffing). Wrap bacon strip around each bird and sprinkle with Worcestershire sauce. Bake in 350 degree oven and baste frequently with bouillon. Cook 1 hour and 45 minutes to 2 hours.

Baked Wild Turkey

1 med. to lg. turkey (15 to 20 lb.)	4 to 5 med. potatoes
1 stick butter	1 brown paper grocery bag

Rinse turkey with warm water. Dry thoroughly. Rub down entire outside of turkey with butter. Peel potatoes and insert inside breast cavity. Sew breast cavity closed. Place turkey inside of large paper bag and staple shut to keep air out. Bake at 350 degrees for 2 hours, then turn down to 250 degrees and bake for 2 more hours.

Broiled Quail

Quail	Toast
Melted butter	

Split cleaned quail down back. Brush with melted butter. Place skin side down on broiler pan. Broil 6 to 7 minutes on each side. Brush again with melted butter. Serve on toast with juice from broiler pan.

Carefree Casserole

1 ½ c. Minute Rice	½ tsp. salt
1 (10 ½ oz.) can cream of mushroom soup	½ c. grated Cheddar Cheese
2 c. wild turkey, cut up	French fried onion rings or parsley
1 (10 oz.) pkg. Birdseye frozen peas & carrots	

Measure rice into 2-quart casserole. Blend soup and water in saucepan. Add turkey, frozen peas and carrots and salt. Bring quickly to a boil, stirring occasionally. Stir into rice, sprinkle with cheese. Cover and bake at 400 degrees for 20 minutes. Stir and garnish with French fried onion rings or parsley if desired.

Cold Duck Sandwich

½ tsp. garlic powder	Wheat bread
2 duck breasts	Mayonnaise
¼ c. barbecue sauce	Bread & butter pickles

Rub garlic powder on 2 small duck breasts. Place in casserole dish. Pour barbecue sauce over duck. Cover dish and microwave on HIGH 5 to 6 minutes, until done. (Don't overcook). Cool in refrigerator and slice duck into thin slices. Place on bread with mayonnaise and bread and butter pickles.

Duck Hellinga

4 duck breasts	3 green peppers
Shake & Bake	2 onions
Cooking oil	2 (4 oz.) cans mushrooms

Cut the duck breasts into 1" cubes and roll them in Shake and Bake. Place the cubes in a lightly oiled pan and fry until browned on all four sides. In a second frying pan, mix the peppers, onions and mushrooms; simmer on a low heat. When all items are done, blend together in a pan and simmer for 10 minutes or until well mixed.

Duck in Crock-Pot

1 duck	1 can mushroom soup
Salt & pepper to taste	1 can whole mushrooms
Garlic salt to taste	½ c. cooking wine
Carrots	1 med. onion, cut in large slices
Potatoes, peeled	

Season duck inside and out with salt, pepper and garlic salt. Place carrots in crock-pot. Place duck on top of carrots, then place potatoes around duck. Mix the remaining ingredients and pour over duck and vegetables. Cook in crock-pot.

Duck Roasted with Red Pepper Butter

2 to 3 red peppers	½ tsp. black pepper
2 sticks butter, softened	Salt to taste
1 clove garlic, chopped fine	4 duck breasts, butterflied

Preheat the broiler. On a cookie sheet, place 2 or 3 red peppers as close as possible to the heat, turning them until charred on all sides. Let cool. While peppers cool, remove the charred black skin. Whip the butter until soft and light. Chop the peppers fine and add them, garlic, pepper and salt to the butter. Whip together and then let stand in the freezer for several hours. Remove the butter from the freezer an hour or so before serving. Grill the butterflied duck breasts over an open flame for 10 minutes or until done. Put several slices of the butter compound on the meat and serve while still warm.

Cream Cheese Stuffed Pheasant Breast

4 boneless pheasant Breasts, skinned	½ T. garlic powder ¼ c. Parmesan cheese
½ c. butter	½ c. finely chopped green onions
1 ½ c. crushed corn flakes	4 toothpicks
1 (8 oz.) pkg. cream cheese	

Preheat oven to 375 degrees. Soak pheasant breasts in butter. Coat each breast with cornflake coating by rolling in mixture. Mix cream cheese, garlic powder, Parmesan cheese and green onions together and divide into 4 parts. Place each coated breast flat in ungreased baking dish. Place 1 part cream cheese mixture on each breast and fold breast in half to sandwich mixture between the two sides. Use toothpicks to hold breast in place. Bake 35 to 40 minutes at 375 degrees. Serves 4 hungry people!

Crock-Pot Duck Supper

Carrots, peeled & cut into chunks	1 to 2 cans golden mushroom soup
1 duck	1 can whole button mushrooms, juice & all
Salt & pepper	½ c. red cooking wine
Garlic salt	1 pkg. dry onion soup mix
Potatoes, peeled & cut into chunks	

Place carrots in bottom of crock-pot. Season duck with salt, pepper and garlic salt. Put duck in crock-pot and then surround it with potatoes. Mix remaining ingredients. Pour over duck and vegetables. Cooking time and temperature will be the same as directed for chicken on pot.

Fried Dove

½ c. flour	2 tsp. water
¼ tsp. thyme	10 doves, breasted out
Dash of salt & pepper	1 ½ c. fine bread crumbs
2 eggs	1 stick butter
2 tsp. oil	

Combine the flour, thyme and dash of salt and pepper. Combine the eggs, oil and water and mix well. Dip the breasts first in the flour mixture, then in the egg mixture and finally the bread crumbs. Make sure to thoroughly coat the breasts with each dip. Heat enough butter over a medium flame to cover the bottom of the pan by 1/8". Cook the breasts 3 to 4 minutes per side until they are lightly browned and done to the touch.

Fried Duck

Duck breast fillets	Butter
Seasoned salt	Barbecue sauce or steak sauce
Flour	Water

Slice fillets diagonally in ¼" thick slices. Season with seasoned salt. Roll in flour and butter. Brown in skillet with butter. Season with your favorite barbecue or steak sauce. Add enough water to simmer the fillets. Cook 1 hour on low heat setting.

Glazed Duck Breast

1 bottle Italian salad dressing	½ sm. can frozen orange
2 to 3 duck breasts, split	juice, undiluted
	½ c. orange marmalade

Pour dressing over duck and let stand in refrigerator all day. Drain dressing into a bowl and mix with orange juice and marmalade. Brush a thick coating over each duck. Bake at 325 degrees for 1 hour, basting often.

Goose or Duck Stuffing

1 qt. stale bread, diced	½ c. strained tomatoes
2 T. fat	1 tsp. salt
Liver, gizzard & heart, diced	1/8 tsp. pepper
¼ onion, chopped fine	1/8 tsp. ginger
¼ c. celery, chopped fine	1/8 tsp. nutmeg
	1 egg

Soak the bread in water and squeeze dry. Heat the fat in skillet. Add bread. Let fry and add other ingredients. Mix well. Stuff bird

Grilled Doves

½ c. butter or margarine	2 ½ tsp. black pepper
3 tsp. garlic powder	2 T. lemon juice (opt.)
2 ½ tsp. onion salt	20 dove breasts

Melt butter and add garlic powder, onion salt, black pepper and lemon juice if desired. Grill dove breasts on high heat, turning breasts frequently and basting with sauce each time. Cook until done to taste. Serves 4 to 6.

How to Pluck a Wild Duck

7 qt. boiling water	3/8 lb or 1 ½ slabs paraffin
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Dissolve paraffin in water. Dip duck in and out of boiling mixture four or five times. Take out and cool 3 to 5 minutes or until paraffin has coated feathers. Then pluck.

Pheasant En Crème

1 can cream of chicken soup	1/3 c. chopped onions
½ c. apple cider	1 clove garlic, minced
1 T. + 1 tsp. Worcestershire sauce	1 sm. can sliced mushrooms, drained
¾ tsp. salt	1 pheasant, quartered
	Paprika

Mix together chicken soup, cider, Worcestershire sauce, salt, onions, garlic and mushrooms. Pour over pheasant in a 9x9-inch pan. Sprinkle generously with paprika. Bake at 350 degrees for 1 ½ to 2 hours, basting occasionally.

Pheasant Gravy

Pheasant	Water
Salt to taste	3 T. cornstarch
Pepper to taste	1 can cream of mushroom soup
1 bay leaf	2 c. milk
1 carrot, diced	1 tsp. poultry seasoning
1 stalk celery, diced	toast or biscuits
1 sm. onion, diced	

Parboil seasoned bird and vegetables in 1" of water. Cover and cook 30 to 45 minutes. Meat should be easily removed from bones. Stir cornstarch into soup. Blend soup into

remaining broth and vegetables. Add milk and poultry seasoning until smooth. Return cleaned meat to gravy. Heat just to boiling point, about 10 minutes, stirring frequently. Serve over toast or biscuits.

Pheasant Supreme

¾ c. butter, separated	1 can pimento, chopped
½ c. flour	3 c. Ritz cracker crumbs
4 c. milk	separated
½ tsp. salt	White sauce (see below)
¼ tsp. pepper	4 c. cooked pheasant,
4 hard-cooked eggs,	chopped
chopped	1 can green asparagus
1 c. grated aged cheese	

WHITE SAUCE:

1 c. scalded milk	¼ tsp. salt
2 T. flour	Pinch of pepper
2 T. water	2 T. butter

Melt butter and blend ½ cup of it with the flour. Add milk and seasonings, stirring constantly. Cook until thickened. Add eggs, cheese and pimento. Place 1 cup of Ritz cracker crumbs in a lightly buttered 2-quart casserole. Add a layer of white sauce, pheasant and asparagus. Repeat layers, ending with white sauce. Top with remaining Ritz cracker crumbs. Pour remaining melted butter over the top. Bake at 350 degrees for 30 minutes or until top is browned.

White Sauce: Mix scalded milk, flour and water into a smooth paste. Add salt, pepper and butter.

Pheasant with Brown Gravy

1 pheasant, cut into fourths	1/3 c. chopped onion
1 (10 ¾ oz.) can cream of Chicken soup	1 clove garlic, finely chopped
½ c. apple cider	1 (4 oz.) can mushroom pieces, drained
1 T. + 1 tsp. Worcestershire Sauce	Paprika
¾ tsp. salt	

Place pheasant in ungreased square baking dish, 9x9x2-inches. Mix soup, cider, Worcestershire sauce, salt, onion, garlic and mushrooms. Pour over pheasant. Sprinkle generously with paprika. Cook, uncovered, in 350 degree oven, spooning sauce onto pheasant occasionally, until done, 1 to 1 ½ hours. After cooking pheasant 1 hour, sprinkle again with paprika. Serves 2 to 3.

Roast Duck

1 skinned & cleaned duck*	Beef Bouillon
Salt	2 to 3 sm. onions
Pepper	1 med. carrot
Granulated garlic	2 strips bacon

Clean and wash duck. Rub down with salt, pepper, garlic and bouillon. Place on rack in roasting pan with about ½" water. Stuff onion and carrot in cavity and place strips of bacon over breast. Bake, covered, for 2 hours at 425 degrees.

*No fish eaters.

Pheasant with Wild Rice

½ c. chopped onion	1 (6 oz.) can sliced mushrooms,
4 T. butter or margarine	drained
2/3 c. wild rice, rinsed	½ tsp. ground sage
2 c. water	2 (1 ½ to 3 lb.) pheasants
1 tsp. salt	Salt & 6 to 8 slices bacon

Cook onion in butter or margarine until tender. Add wild rice, water and 1 teaspoon salt. Cover and cook until rice is tender, 35 to 40 minutes. Add mushrooms and sage. Season cavity of pheasants with a little salt. Stuff cavity with rice mixture and tie legs to tails. Place bacon over breasts. Roast in 350 degree oven for 1 ½ to 2 hours, depending on size of birds. Makes 6 to 8 servings.

Quail

Quail	Salt & Pepper
Butter	

Quail do not have to be plucked. Pull the skin off and remove the head, feet and insides. Rub inside and out with butter, salt, and pepper. Place in a roasting pan and cover. Bake in a moderate oven until tender, then uncover and let brown.

Variation: Quail can be cooked like chicken and rolled in flour, salt and pepper and fried in hot grease. Fry slowly, so that it will get good and done.

Quail over Toast

4 to 6 dressed quail	Vegetable oil
Bacon	Water
Flour	Toast

Wrap each bird with bacon, using toothpicks. Flour and brown in vegetable oil. When browned, pour off oil and add water (about 2 cups) and steam birds. Cover with lid and

steam for 45 minutes to 1 hour. Serve bird on a piece of toast and cover with gravy made by steaming birds. Serves 4.

Roast Wild Duck

1 lg. duck or 2 mallards	2 chopped carrots
½ c. vinegar	2 chopped apples
2 cloves garlic, minced	2 carrots, cut up
2 T. salt	½ c. water
Cold water	Rice, baked potatoes or
Salt & pepper to taste	baked sweet potatoes
Cooking oil	2 strips bacon (opt.)
2 chopped potatoes	

Soak the duck(s) in marinade of vinegar, garlic, salt and enough cold water to cover. Marinate overnight. Season with salt and pepper inside and out. Brown well in lightly oiled skillet, to remove excess fat. Stuff each cavity with chopped potatoes, carrots and apples. This stuffing, discarded after cooking, absorbs unwanted fat and wild flavor. Place 2 cup-up carrots in bottom of crock-pot to act as a rack for duck(s). Put stuffed duck(s) in pot. Add ½ cup water. Cover and cook on high for 2 hours, then turn to low and cook for 8 hours. Before serving, remove chopped, vegetables from each cavity. Serve with rice, baked potatoes, or baked sweet potatoes. If duck has been skinned, pin 2 strips of bacon across each breast and place under broiler for 10 to 15 minutes before serving.

Roasted Duck

2 carrots	Sprinkle of thyme
1 stalk celery	2 c. white wine
2 onions	4 cloves garlic, peeled & crushed
2 T. bacon fat	1 bay leaf
4 ducks	Salt & pepper to taste
8 strips bacon	4 T. butter
Sprinkle of parsley	

Chop the carrots, celery and onion fine. Sauté in fat in the roasting pan. Place ducks on top of vegetables. Place 2 strips of bacon on each duck and sprinkle with parsley and thyme. Add the wine and bring to a simmer. Now add the garlic, bay leaf, salt and pepper. Roast in a preheated 350 degree oven for 40 minutes. Remove the bacon and cook for an additional 10 minutes. Remove the ducks to a heated platter. Puree the juices and vegetables in a blender, removing the bay leaf first. Strain the puree and return it to the stove, whisking in the butter that has been seasoned with salt and pepper. Carve the ducks, pouring a little of the sauce over each serving.

Roast Mallard Duck

1 duck (1 ½ lb. dressed) ½ pared, cored apple
1 ½ tsp. salt 1 sm. onion
1/8 tsp. pepper 2 slices bacon

Wash duck; dry. Salt inside of body cavity. Salt and pepper outside body. Place apple and onion in cavity. Place bird on rack of uncovered roaster. Lay bacon over breast. Place in hot oven at 500 degrees and roast 15 to 20 minutes (20 minutes per pound).

Variation: Stuff duck with rice and olive dressing.

Stuffed Goose Breast

2 goose breasts 3 lg. cloves garlic, finely chopped
1 lb. sausage or ground pork Salt & pepper to taste
1 med. onion, finely chopped 1 lb. spinach
1 T. basil 1 lb. mozzarella cheese, grated
1 T. oregano 3 tsp. oil
10 peppercorns ¾ c. red wine (tctb)*

Fillet each goose breast into fourths, and tenderize with mallet. Sauté pork, onion, basil, oregano, peppercorns and garlic approximately 15 minutes or until browned. Salt and pepper to taste. Drain fat. Combine spinach, cheese and pork mixture. Divide mixture equally on each breast fillet. Fold fillet over and stitch closed with heavy sewing thread. In heavy skillet, sauté goose rolls on each side at high heat for 1 to 3 minutes in oil. Reduce heat to medium and cover. Cook for 7 minutes on each side. Remove cover and add red wine. Cook for additional 2 minutes. Remove rolls and reduce liquid in pan for gravy.

*(the cheaper the better.)

Stuffing for Gamebirds

1 slice wheat bread, 1 T. butter, melted
 Soaked in milk 3 eggs, beaten
2 bread rolls, grated 1 piece lemon or orange rind
1 onion, chopped fine 3 apples, cut in cubes
3 to 4 slices bacon

Mix all together. Season and stuff bird the night before cooking.

Wild Turkey Casserole

2 c. cooked wild turkey Chopped onion to taste
 meat Chopped celery to taste
6 slices bread, crumbled 1 ½ c. turkey broth

1 egg
1 can chicken noodle soup
1 can cream of mushroom soup
or cream of chicken soup

Poultry seasoning

Stew turkey and pick off of bone. Reserve 1 ½ cups of the broth. Mix bread, egg, chicken noodle soup, cream of mushroom soup, onion and celery, reserved turkey broth and poultry seasoning. Pour into a 9x 13-inch pan sprayed with Pam or greased. Bake at 350 degrees for 1 hour.

Wild Turkey Casserole

2 c. turkey, cooked & cut up
1 can cream of chicken soup
1 can cream of mushroom soup
1 can mushrooms, drained
& chopped

1 c. Minute Rice, cooked
1 c. celery, chopped
½ c. slivered almonds or water chestnuts
¾ c. mayonnaise (not salad dressing)
Crumbs
Butter

Mix together the turkey, chicken soup, mushroom soup, mushrooms, rice, celery, almonds (if using water chestnuts –drain and slice them), and mayonnaise. Place in a long flat baking dish. Brown crumbs in butter and sprinkle over top of casserole. Bake at 350 degrees in glass baking dish for 30 minutes.

Warden's Dove Breast Supreme

1 egg
1 c. milk
1 c. cracker crumbs
¼ tsp. pepper

¼ c. sunflower seeds, chopped
2 doz. Dove breasts
1 lb. bacon

Beat egg and milk together. Mix cracker crumbs, pepper and sunflower seeds together. Dip dove breast fillets in egg/milk mixture, roll in breading, wrap in short strips of bacon, skewer with toothpick and place on cookie sheet. Broil on middle rack of oven for 12 to 15 minutes.

Warden's Open-Face Turkey Sandwich

Spicy mustard
Whole wheat bread
Leaf lettuce
1 lb. honey roasted turkey
Breast, shaved

1 lg. tomato, sliced
½ lb. mozzarella cheese
Dill spears

Spread mustard on bread and set the slices side-by-side on glass plate. Layer: lettuce, turkey and tomato. Top with cheese and broil until cheese melts over sandwich. Serve with pickle. Makes 6 sandwiches.

Whoo-sieer Pheasant

1 pheasant
2 c. cooking sherry
Season Pepper
Lemon pepper
1 (16 oz.) can cream of mushroom soup
1 T. butter or margarine

Preheat oven to 350 degrees. Marinate pheasant in cooking sherry several hours before baking. Transfer to a covered oven dish. Sprinkle seasoned pepper and lemon pepper to desired taste and bake, covered, for 45 minutes. Transfer baked pheasant to heat-proof platter. Stir cream of mushroom soup, butter and juices from the casserole into a sauce. Pour sauce over pheasant.

Turkey Croquettes

½ c. mayonnaise
½ tsp. salt
2 T. onion
1/8 tsp. pepper
1 tsp. Worcestershire sauce
1 T. parsley
2 T. cold water
2 c. cooked turkey, diced
or chopped
1 c. bread crumbs
1 sleeve saltines, finely crushed

Combine mayonnaise and seasonings. Add water, turkey and bread crumbs. Mix and let stand for 5 minutes. Shape into 6 to 7 croquettes and roll in cracker crumbs. Bake for 15 to 20 minutes at 450 degrees.

Turkey Stuffing

2 eggs
1 tsp. salt
1 green pepper, chopped
3 ½ c. washed, uncooked popcorn
3 c. washed, uncooked rice
1 c. chopped celery
Garlic salt to taste
Parsley to taste

Mix well and stuff turkey loosely. Bake in 350 degree oven. Bake until popcorn pops and blows ass out of turkey.

Warden's "Boboli" Pizza

1 c. green peppers
1 c. fresh mushrooms, sliced
½ c. pizza sauce
1 Boboli brand Italian bread shell

1 med. yellow onion
1 T. butter
1 lb. turkey sausage

¼ lb. pepperoni, sliced
1 c. mozzarella cheese, shredded

Sauté green peppers, mushrooms and onion in butter and set aside. Brown turkey sausage, drain and set aside. Spread pizza sauce on Boboli bread. Layer sausage, sautéed vegetables and pepperoni on top of sauce. Bake for 5 to 6 minutes on 450 degrees. Top with cheese and bake for 5 to 6 minutes more.

Purdue Extension

Knowledge to Go

1-888-EXT-INFO

Venison Workshop Series

Recipes/Techniques used during our programs

Dutch Oven Venison Roasts:

Roast meat—used as much as you need for your family/friends. We used the rounds from a back leg, but you could really use any other piece from the back leg, or even a front shoulder from a young deer.

Ingredients:

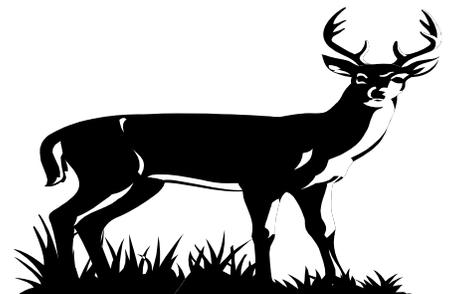
1 package of celery—chopped
2-3 medium onions—chopped
Garlic to taste
Seasoned Salt
2 cans of Campbell's beef consommé soup
Water to almost cover meat.

Directions:

Season your roasts with your favorite seasoning—we used plain seasoned salt. In a dutch oven (12" is plenty for a family of 4-6), place as much meat as you need in a little bit of hot vegetable oil and lightly brown then remove. Now add your celery & onions, and allow them to begin to "clarify", all the while scraping and stirring the bottom to "deglaze" the oven. Now add your garlic to taste (we used about 1/2 a small jar for a 14" or 16" oven). Add your roasts back in, then pour in the beef consommé, and enough water to just about cover the meat. Now add the lid to the oven. For coals, a good rule of thumb is to take the diameter of your oven (12", 14", etc.) and use double that number of coals. That should heat your oven to about 325 degrees. In cooler temperatures, you will need to add a few more coals. If you noticed, we normally didn't really "count" the coals—but a charcoal chimney that is fairly full of coals is enough to do a 16" oven. For a 12" oven, you'd need much fewer coals. Place 2/3 of the coals evenly on the top, and 1/3 on the bottom. Rotate the lid and base of the oven 90 degrees opposite of each other about every 30 minutes—this is optional, but will help avoid uneven "hot spots". The roasts should be done in about 2 and 1/2 hours, or basically when the coals have died down. Use tongs and kitchen shears to shear the meat up into smaller bite-size pieces. If you want to add potatoes or carrots, for about every pound you add, be sure to also add 1 cup of water. If you want to add rice, add 1 cup of water for every cup of brown rice, or 2 cups for every cup of white rice.

Venison Steaks:

For steak meat, we used the backstraps of the deer, cut into thin (3/8" or so) medallions. If you can age the meat for a few days, even if only in the refrigerator, it will produce much more tender steaks. For seasoning, we simply added a little bit of Crisco vegetable oil to a pile of meat and stirred so that the meat was lightly coated in oil. Then, we added a little bit of Chicago-style steak seasoning (any steak seasoning will do) and placed them on a medium-hot grill and cooked until done. Remember—venison goes from "done" to "dry" very quickly. Ultimately how you cook it is your personal preference.



Smoked Venison:

The best pieces to smoke are the pieces that would also make the best steaks—backstraps, “flat” pieces off a back leg, etc—even tenderloins! Remember—smoking really isn’t a “tenderizing” process, so pick good pieces to use. Our technique is simply this:

- 1) use one 2-liter of root beer and a cup of Kosher salt as your brine. If you are doing large quantities of meat, you may need to double this. ***SLOWLY*** stir in the salt (remember the “explosion” we talked about?), then bring the mixture to a boil. As soon as it boils, remove from heat and allow to cool.
- 2) Add in your meat pieces and allow to soak in the brine for 12-24 hours (in a refrigerator).
- 3) Season the meat pieces with your favorite dry-rub seasoning—we simply used seasoned salt, but you could try a cajun rub, southwest seasoning, etc. Don’t be conservative—really coat the meat well.
- 4) Place the seasoned pieces in your smoker on sheets of heavy-duty aluminum foil sprayed with non-stick spray. I normally place another piece of foil loosely over the top of each tray to help hold in moisture. ***Note***—for the bottom layer of foil on each tray, I fold the edges up to create a sort of “tray” to capture the liquid—this helps keep the meat moist, and keeps your smoker from getting messy!
- 5) Add your wood chips that have been soaking in water for an hour or so (we used hickory) to the smoking pan and turn the smoker on to about 200 degrees for 3 hours. This should get your meat up to about 160 degrees or so. You may need to adapt your smoking time depending on the type of smoker you have, etc.

Now Dig In!

