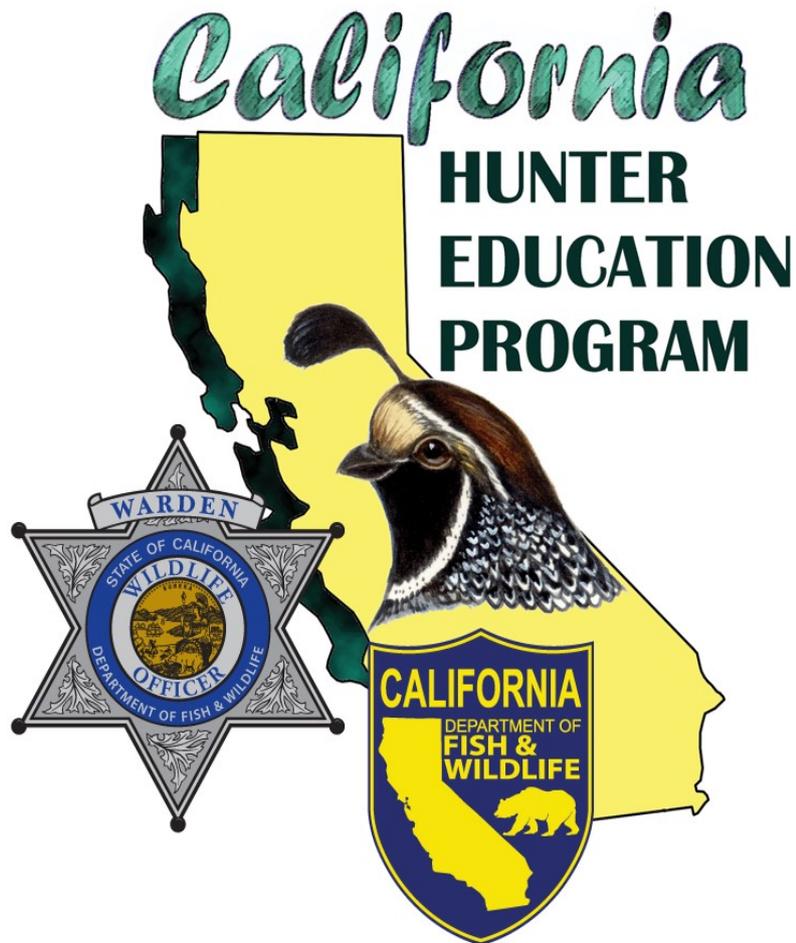


ADVANCED HUNTER EDUCATION WILD GAME COOKBOOK



Recipes were submitted from a variety of sources.

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BRINE RECIPE

This BRINE brings a subtle aroma and balanced flavor to your choice of Game Birds or Big Game. Using a BRINE will result in a moist flavorful protein.

Ingredients

Option #1

- Light Brown Sugar
- Kosher Salt
- 2 Bay Leaves
- Water
- Ice

Option #2

- Light Brown Sugar
- Kosher Salt
- Premade Brine Mix (containing no Salt)
- Water
- Ice

Ratios: This recipe can easily be scaled up or down to properly brine the amount of meat you are preparing.

Kosher Salt Ratio: The basic ratio of salt to water for a brine is 4 tablespoons of salt per 1 quart (4 cups) of water.

Light Brown Sugar Ratio: The basic ratio of sugar to water for a brine is 4 tablespoons of sugar per 1 quart (4 cups) of water.

Instructions

Directions for use – per pound of Game Birds or Big Game:

For Option #1 –

1. Combine brown sugar, kosher salt, bay leaves to 1 cup of boiling water (scale up with this measurement ratio for each additional pound of meat).
2. Stir until sugar and salt are dissolved.
3. Cool thoroughly, refrigerate until chilled. To speed up the cooling process add ice.
4. Place thawed meat, brine mix and cold water into a large container or bag so that meat is submerged completely.
5. Refrigerate for at least 4 hours or up to overnight.
6. Remove meat from brine, rinse under cold water and pat dry prior to cooking.
7. Follow cooking directions for your protein of choice.

For Option #2 –

Before using premade brine mix, shake container well as contents may settle.

1. Combine brown sugar, kosher salt and 2.5 tablespoons of premade brine seasoning to 1 cup of boiling water (scale up with this measurement ratio for each additional pound of meat).
2. Stir until sugar and salt are dissolved.
3. Cool thoroughly, refrigerate until chilled. To speed up the cooling process add ice.
4. Place thawed meat, brine mix and cold water into a large container or bag so that meat is submerged completely.
5. Refrigerate for at least 4 hours or up to overnight.
6. Remove meat from brine, rinse under cold water and pat dry prior to cooking.
7. Follow cooking directions for your protein of choice.

WILD GAME BONE BROTH

Ingredients

- Roasted Long Bones from Elk or Deer (Femur, Humerous) or
- Pheasant, duck, or turkey carcass.
- 2 Carrots coarsely chopped
- 3 Celery stalks coarsely chopped
- 1 Onion coarsely chopped
- 1 head of garlic with the cloves smashed
- 2 Tablespoons of Apple Cider vinegar



Preparation

1. Cut bones into 2-3-inch-long pieces.
2. Roast bones in oven at 350 for 45 minutes.
3. Cut carrots, celery, onions, and garlic.
4. Add cooked bones to pressure cooker, Insta-pot, or heavy pot
5. Add carrots, celery, onions, garlic, and vinegar.
6. Cover with water and let set for 30 minutes. (The vinegar pulls minerals from the bones)
7. If using a pressure cooker or Insta-pot bring to pressure and cook for 2 hours (Natural Release)
8. If using a traditional pot, simmer and cook for 6-8 hours on medium heat.
9. Allow cooked broth to cool.
10. Strain through cheesecloth or fine sieve. Store in half-pint (8 oz) or pint (16 oz) mason jars in freezer. ****(Leave a little space in jar for expansion)****
11. Place in freezer with lid off till frozen.



Note: Use bone broth as a base for soups and stews. Or as a healthy drink.

CRITTERS IN CREAM SAUCE

Ingredients:

- 2 Pounds Wild Game
- 2-3 Tbsp. Olive oil
- 1 red Onion Sliced ¼ inch thick
- 6 Cloves Garlic (2 chopped and 4 sliced thin)
- 1 bunch Italian Parsley
- 6-8 new Potatoes sliced ¼ inch thick
- 8 oz. can of Cream of Chicken Soup
- 16 oz. container of Sour Cream
- 10 oz. of Burgundy
- Salt/Pepper to taste

Preparation:

1. In bottom of your Dutch oven, add olive oil, two cloves chopped garlic, and two slices of chopped onion. Heat until onions are soft.
2. Add meat and brown on all sides.
3. Remove the Dutch oven from heat and transfer the meat to a plate and set aside.
4. While meat is browning, combine soup, sour cream, burgundy and parsley in a separate pan over low heat. Stir until warm and blended.
5. In Dutch oven, layer sliced onion rings, sliced potatoes, mushrooms and meat. Cover with sauce.
6. Repeat layering until all the meat, vegetables, and sauce are gone.

Cover and place in a 325 degree oven for 2 1/2 to 3 hours until meat is tender and falls apart with a fork.

TIP:

The idea behind this recipe is to combine different species of game meats when your freezer stocks are getting low.

HUNTER'S STEW II

DUCK, ARTICHOKE, AND ANDOUILLE SAUSAGE GUMBO

Seasoning mix:

One teaspoon each of salt, ground black pepper, red (cayenne) pepper, paprika (I use Hungarian hot paprika).

Ingredients:

- 8 boneless duck-breasts
- 1 Cup of flour
- 1 Cup Lard or duck fat
- 1 cup of chopped onion
- 1 cup chopped celery
- 2 quarts of duck or chicken stock
- 1 Pound of Andouille sausage, cut into 1 inch cubes
- 2-3 Garlic Cloves, Minced
- 2 cups of Artichoke hearts (Do not use Marinated Artichoke hearts)
- 5 cups of cooked rice of your choice

Directions:

- 1 - Cut duck or chicken breast into bite-size pieces.
- 2 - Place in a bowl and sprinkle with the seasoning mix, mix well.
- 3 - Cover and place in the refrigerator for 30 minutes.
- 4 - Place flour in a plastic bag, add the seasoned meat and coat all pieces thoroughly.
- 5 - Heat the lard and brown the meat until crispy on all sides.
- 6 - Remove pan from heat and remove the meat with a slotted spoon.
- 7 - Loosen any remaining pieces in the pan and strain fat to remove any particles.
- 8 - Add additional lard to the strained fat to equal 1 cup.
- 9 - Add this mixture back to the pan over medium-heat.
- 10 - Add the remaining flour and make a roux, whisk until smooth and brown in color. This may take 20 minutes or more.
- 11 - Add the chopped onions and celery to the roux and mix thoroughly.
- 12 - Slowly stir in the stock. When all the stock has been added, bring the mixture to a boil.
- 13 - Reduce the heat and add the sausage, artichoke hearts, and garlic.
- 14 - Add the browned meat and simmer for approximately 25 minutes, stirring often.

To serve:

Place 1/2 cup of cooked rice in a soup bowl.
Spoon the gumbo mixture over the rice.

Makes 8 to 10 servings

CHICKEN FRIED PHEASANT OR CHUKAR

Ingredients:

- 3 Pheasants, dressed and cleaned
- Salt and Pepper
- Poultry seasoning
- 3 Eggs, beaten
- 2-3 Cups flour
- 2 Cups of Cooking oil

Directions:

1. Cut Pheasant meat from body. Rinse thoroughly and place in bowl.
2. Salt, pepper and season the Pheasant turning the meat over to make sure all gets covered.
3. Cover bowl and place in the fridge for at least 4 hours.
4. In large skillet put oil and heat on high until ready to fry.
5. Retrieve Pheasant from the fridge.
6. In a shallow bowl, scramble eggs. In another shallow bowl (or plate) put flour in an even layer.
7. Dip Pheasant pieces in egg first then coat with flour.
8. Place in hot oil and brown on either side (lower heat to medium here so as not to bum the oil).
The pheasant cooks fast and is SO tender and moist.

BBQ WILD TURKEY

Ingredients:

- Breast meat of Wild Turkey
- 1 stick Butter
- ½ cup Green Onion, Chopped
- ¼ cup lime juice
- 1 Tbsp. Thyme and Savory, mixed
- 1 cup chicken broth
- 3 Tbsp. Parsley

TIP:

Use the brine recipe on Page 2 before cutting the turkey breast.

Directions:

Cut turkey breast into pieces across the grain. Cook onions until tender in butter, add other Ingredients. Bring to a full boil. Cover each piece of turkey with this mixture. Baste often on grill. Cook 45 to 55 minutes or until done.

WILD TURKEY CONFIT

Ingredients

- 2 Wild Turkey Legs and Thighs (separated) Skin on or off
- Kosher Salt (2% of weight of the Turkey legs and thighs)
- Zest from two lemons
- Juice from one lemon
- 1 ½ Tablespoons of fresh ground Black Pepper
- 1 Tablespoon of dried Thyme
- 2 Bay leaves
- 5-6 cups of rendered duck or pork fat.

Preparation

1. Lightly wash turkey legs and thighs. Pat dry.
2. Combine Kosher Salt, lemon zest, lemon juice, Black Pepper, Thyme, and Bay Leaves in a small bowl. Mix into a thick paste.
3. Rub mixture all over meat. Let marinate overnight in the refrigerator.
4. Rinse meat and pat dry. Preheat oven to 200 degrees.
5. In a Pyrex or cast-iron pan lay the meat in a single layer.
6. Spoon enough of the rendered fat to completely cover the meat. You may need to add more once the fat melts.
7. Place into oven on the center rack.
8. Bake for approximately 10-12 hours. Meat of the leg should pull away from knee joint.
9. Drain fat off meat, pull off bones and enjoy.



DUCK MARINADE

Ingredients:

- One 16 oz. bottle of Italian Dressing
- 1/2 Cup Soy Sauce
- 1 Tbsp. Worcestershire Sauce
- A little pepper, either white or black

Directions:

1. Mix ingredients together and pour over duck breasts in a glass-baking dish.
2. Pierce meat so marinade works itself into the meat
3. Cover and refrigerate for at least 4 hours

You could grill the meat on med/low until done or in a slow cooker adding a cup of wine and cooking all day

BACON DUCK POPPERS

Ingredients:

- 2-4 Duck Breasts
- 2-4 jalapeno peppers
- Cream cheese
- Bacon
- Tooth picks

Directions:

1. Cut the peppers in half-length wise. Remove the seeds.
2. If necessary, cut the breasts down to pieces a bit larger than the pepper halves.
3. Fill pepper halves with cream cheese.
4. Place a stuffed pepper half onto a piece of the breast.
5. Wrap with bacon and secure with toothpicks. Repeat
6. Grill over medium heat until the bacon is crispy.
7. Serve and enjoy.

DUCK POPPERS

Ingredients:

- Cream cheese
- Onion Powder
- Garlic Powder
- Cumin
- Worcestershire
- Lime Juice

Directions:

1. Take a duck breast and make an incision to make a pocket in the meat.
2. Stuff the duck breast with the cheese mixture and wrap with a slice of bacon.
3. Secure with a toothpick.
4. Put on a rack on a sheet pan and bake at 375 degrees until bacon is crispy.

Note: makes great jalapeno poppers too.

PHEASANT WITH MUSHROOMS

Ingredients:

- 3 pheasants, split
- 1/2 cup butter
- 2 cups sliced mushrooms
- 1 cup dry white wine
- 2 tablespoons lemon juice
- 1/2 cup chopped onions
- 1 teaspoon salt
- 1 teaspoon pepper

TIP:

Brine the split pheasants before splitting the birds.

Directions:

Sauté pheasants in butter 10 minutes. Remove from skillet and sauté mushrooms in butter remaining in skillet 10 minutes. Return pheasant to skillet. Add wine, lemon juice, onions, salt and pepper. Cover and simmer 1 hour or until tender. NOTE: If oven is used- Bake at 375 degrees for about 2 hours.

PHEASANT SCALOPPINI

Ingredients:

- 2 Pheasant breasts
- 2 Eggs, beaten
- Salt and pepper to taste
- 1 ½ Cups fine breadcrumbs
- ¼ lb. Butter or Margarine
- 1 Lemon

Directions:

1. Remove breasts from pheasant; skin and slice each breast into 4 1/2-inch thick pieces.
2. Place each slice between double folds of waxed paper and gently flatten with wooden mallet or side of meat cleaver.
3. Season beaten eggs liberally with salt and pepper; dip each meat slice into eggs and then roll in breadcrumbs.
4. Do not use too much egg or you will overwhelm flavor of pheasant.
5. Separate each layer of meat with waxed paper and place in refrigerator for 2 hours.
6. Melt butter; sauté chilled slices of meat 1 minute on each side. Do not overcook. Meat should be golden and juicy.

Serve with or without lemon juice squeezed over meat

MOROCCAN DUCK TAGINE WITH PEARS AND CINNAMON

This Moroccan tagine works well with ducks, doves, pheasants, quail, prairie chicken, or sharp-tailed grouse. It is a great way to use the meat left after carving the breasts from a roasted game bird, or with a fresh whole bird. A tagine is a Moroccan clay pot with a large conical clay top that allows for stewing and steaming to take place all at once. Tagines are inexpensive and look great on the table, but this dish will work just fine in a Dutch oven, enameled cast iron soup pot, or even a standard steel pot with a tight-fitting lid. -Andrew Bogan

Ingredients:

- 2 Tablespoons of Olive Oil
- 1 Pat of Butter
- 2 Onions, finely chopped
- 1-inch of fresh Ginger, finely chopped
- 2 cinnamon sticks
- A pinch of saffron threads
- 2 pounds of duck (or other game bird meat) off the bone, cut into bite size pieces
- 2 tablespoons of butter
- 3-4 Tablespoons of Honey
- 3 Pears, peeled, cored, and quartered
- 3 Tablespoons of orange flower water (Optional)
- Sea Salt
- Freshly Ground Black Pepper
- 1-2 Tablespoons of toasted sesame seeds
- Couscous

Cooking Instructions:

1. Heat oil and one pat of butter in tagine and sauté onions and ginger. Then add cinnamon and saffron (and dried apricots or pitted dates, if desired). Stir in duck meat. Pour in 2 cups water (or game bird broth) and bring to a boil. Reduce heat, cover, and simmer gently for 40 minutes until duck is tender (30 minutes or less is OK here, if duck was previously cooked).
2. In a saucepan, melt 2 Tablespoons of butter and stir in honey. Toss in pears and cook gently until they begin to caramelize. Add pears and orange flower water to duck in tagine and simmer 10 more minutes.
3. Season with salt, pepper, and sesame seeds. Add toasted pine nuts or almonds, if desired. Serve over plain cooked couscous.

ANATRA AL SALE (DUCK IN SALT CRUST)

Total Time: 1 hr. 45 min

Prep: 15 min

Cook: 1 hr. 30 mi

Yield: 8 servings

Ingredients:

- (1) duck, weighing 3 to 4 pounds, gutted and rinsed
- (3-4) Tablespoons grappa
- (6) sage leaves
- (1) branch rosemary
- Fine salt and pepper, to taste
- (2) pounds Kosher salt
- (1) egg white
- 1/4 cup Saba, or balsamic vinegar mixed with a little water

Directions:

1. Preheat the oven to 425 degrees F.
2. Rinse the duck cavity with the grappa. Place the herbs inside the body, season the inside with salt and pepper and truss the duck with butcher's twine.
3. Cover the bottom of a roasting pan with a 1/2-inch layer of salt.
4. Place the duck atop the salt.
5. Beat the egg white to a light froth and mix 1 1/2 pounds of kosher salt to form a moist paste. Cover the duck completely with the salt mixture and roast in the oven for 1 1/2 hours.
6. Remove and allow the duck to rest for 10 minutes to allow the juices to settle.
7. Using your hand and a paintbrush, carefully remove the salt from the bird.
8. Remove the skin and then carve the bird in the traditional way.
9. Drizzle with Saba and serve with wilted greens on the side.

Recipe Courtesy of HEI Steve Bennett

BRAISED DUCK LEGS WITH LEEKS

Serves 4-6. Prep Time: 30 minutes Cook Time: 2 hours

Ingredients:

- A small handful of dried mushrooms (porcini, morels, black trumpet, etc.) broken into pieces
- 1 tablespoon butter
- Legs and wings from two geese or from 4-6 wild ducks
- Salt
- 4 leeks, sliced thinly (use only the shanks - light green is OK, dark green is not)
- 2 teaspoons dried thyme
- 2 teaspoons caraway seed
- 2 bay leaves
- 1 -2 shots of Cognac or Armagnac
- Duck stock (use chicken stock if you don't have any)
- Some good quality balsamic vinegar, for garnish

Directions:

Preheat oven to 325 degrees. Get your tap water as hot as it will go and fill a small bowl with the hot water. Add the dried mushrooms, cover the bowl and let soak for 30 minutes. Salt duck legs and let them sit out at room temperature for 15 minutes.

Heat the butter in a Dutch oven, brazier or a deep, ovenproof frying pan with a lid.

Brown the duck or goose legs over medium-high heat. Take your time and get a good browning here. Once the legs are browned, remove, and set aside.

While the duck legs are browning, remove the mushrooms from the soaking water and squeeze them dry. Chop finely. Pour the mushroom water through a paper towel into a bowl to filter out any dirt or debris. Save the mushroom water.

Add the sliced leeks to the pan, which should now have lots of duck fat in it. Sauté for 2 minutes, stirring often. Add the chopped mushrooms and cook over medium heat until you get a little color; you do not want anything charred. Add the bay leaves, thyme, caraway and a little salt.

Add the brandy. You can flame it if you would like, or just cook it down by half. Once it is reduced, nestle the duck legs on top of the bed of leeks, skin side up. Pour in the stock (HINT: Heat it first so it does not drop the temperature in the braising Pan.) up to the level of the meat, but do not cover the skin sides of the legs. Cover the pan and cook it in the oven for at least an hour, or until the meat yields when pierced with a sharp knife.

This could take up to 2-3 hours for very old, wild geese.

Once the meat is tender, uncover the pot and cook for another 30 minutes, or until the skin of the ducks is crispy.

Serve on top of mashed potatoes or polenta and then add the braised leeks in the center. Sprinkle a little balsamic vinegar over it. Serve at once.

ROAST DUCK

Ingredients:

- One wild duck, plucked and dressed whole
- Salt
- Pepper
- Garlic Powder to taste
- Onion Powder to taste

TIP:

Use the brine recipe on Page 2 before cooking the duck.

Instructions:

1. Preheat oven to 450 or 500 degrees.
2. Put the whole duck into the oven for at least 10 minutes for a small bird such as teal, longer for a bigger bird.
3. Start checking the bird after 10 minutes (more for larger birds) by inserting a meat thermometer into the breast. When it hits 135 degrees, pull it out of the oven.
4. Set the bird on a cutting board and cover it with a tent made of aluminum foil. Let it rest for at least five minutes. (This will raise the temperature to about 145.)
5. For small birds like teal, serve whole. Larger birds, such as mallard and pintail, can be cut in half (you could use a cleaver or kitchen shears) and will serve two.
6. Serve with your favorite side dish or salad. Hint: You will be grateful if you have bread or another starchy item to soak up the juices.

DUCK GUMBO

Ingredients

- 2-3 whole ducks skin on. This can vary depending on species and size
- 4 stalks of Celery
- (2) Red Bell Peppers
- (1) Sweet White Onion
- 1&1/4 Lb. hot Italian sausage – I prefer the Calabrese sausage from the Safeway butcher counter (5 links)
- Worcestershire sauce
- Flour
- Garlic salt
- Lemon Pepper
- Olive oil
- 1 cup Wild rice – I prefer the Bistro Blend wild rice from the bulk bins at Winco

Preparation

1. Make a dark Roux with the oil, flour and seasonings. Add 2 cups of water to make a gravy. Let it simmer on low heat while prepping the rest of the ingredients.
2. Chop vegetables and place in bottom of Crock-pot. Place Ducks on top of vegetables.
3. Pour gravy over ducks and vegetables (keep stirring when you pour it because the flour and seasonings will settle).
4. Turn Crock-pot to low and let cook for at least 8 hours.
5. Fully cook your Italian sausage and cut into pieces.
6. Cook your 1 cup of wild rice
7. After 8 hours in the Crock-pot remove the ducks and de-bone placing the meat back in the pot. Add the cooked Italian sausage. Just before serving, add the cooked wild rice.

Enjoy

Recipe courtesy of Paul Macias

SPOONIE BURGER

Serves 4

To chop the duck breast, place in a food processor and pulse until meat chopped into pieces roughly the size of corn kernels. You can also use a sharp knife or meat grinder.

Ingredients:

- Cup skinless Spoonie breast meat, coarsely chopped
- ½ cup ground spicy sausage
- 1 Egg
- 2 Jalapeno Peppers, seeded and minced
- 1 cup onion, minced
- 4 clove Garlic, minced
- 2 Tablespoons Montreal Steak Seasoning
- 3 Tablespoons Balsamic Vinegar
- 4 slices Pepper Jack cheese
- 4 Burger Buns
- Lettuce leaves
- Tomato slices
- ½ cup Mayonnaise
- Roasted Jalapeno Sauce
- 1 lime, juice only

Instructions:

1. In a bowl, combine the first (8) ingredients and mix well.
2. Form into (4) large patties.
3. Place on a well-lubricated medium-hot barbecue grill and cook to desired doneness.
4. Top with cheese and arrange in buns with lettuce and tomato.
5. Combine mayonnaise, sauce and lime juice. Drizzle mixture over burger.

ROASTED WILD TURKEY

Ingredients:

- 1 Wild Turkey (10 to 15 Pounds)
- 2 large apples, quartered
- 6-8 medium Potatoes, quartered
- 2 pounds Baby carrots
- 2 medium onions, sliced
- 2 cups water
- 1 ½ teaspoons seasoning salt
- 1 teaspoon salt
- 1 teaspoon pepper
- ½ cup Maple Syrup
- 1/4 cup French salad dressing
- 1/4 cup barbecue sauce
- 2 tablespoons Ketchup
- 2 Tablespoons Steak Sauce
- 1 Tablespoon Lemon Juice

Directions:

1. Place turkey on a rack in a roasting pan; place apples in turkey cavity.
2. Place potatoes, carrots and onions around turkey.
3. Pour water over vegetables.
4. Combine seasoned salt, salt and pepper; rub over turkey.
5. Combine remaining ingredients; spoon over the turkey.
6. Cover and bake at 325° for 3-1/2 hours or until a meat thermometer reads 180° baste if desired.
7. Turkey may be uncovered for the last 30 minutes for additional browning if desired.

CHICKEN FRIED DOVE NUGGETS WITH SRIRACHA KETCHUP

SERVES 1 to 2 people. Perfect for an appetizer.

Ingredients:

- 3 Dove breasts cut into ½ pieces
- ¼ teaspoon Garlic powder
- ¼ teaspoon Kosher Salt
- ¼ teaspoon pepper
- 1 teaspoon fresh Thyme
- 1 cup sifted flour
- ¼ cup Panko bread crumbs
- Canola Oil
- 1 egg
- Fresh chives, chopped

Directions:

Cut dove breasts into 1/4 inch thick pieces. Mix flour, Panko, garlic powder, salt, pepper and thyme in bowl. Beat one egg in separate bowl. Heat cast iron skillet to Medium-high temperature and add canola oil to cover bottom of pan.

Add dove to egg mixture and then toss in flour. Place dove in oil and fry on both sides until golden brown. About 2-3 minutes each side.

Serve fried dove nuggets with Sriracha ketchup, ranch or nothing at all.

Sriracha Ketchup:

- ½ cup Ketchup
- 1 Tablespoon Sriracha

ROAST CHUKAR

Prep Time: 9 hours/ Cook Time: 45 minutes

Ingredients:

- 2 Chukars
- Kosher salt
- Celery stalks

BRINE

- 1/4 cup kosher salt
- 4 cups hot water
- 1 bay leaf
- 1 teaspoon dried thyme
- 2 cloves
- 1 small sprig of rosemary
- 5 sage leaves, chopped
- Juice and zest from a lemon or lime

SAUCE

- 1 minced shallot
- 2 tablespoons butter
- 3 tablespoons demi-glace
- 3 tablespoons apple brandy
- 1 tablespoon cider vinegar
- 1/4 teaspoon cinnamon
- Pinch of salt

Directions:

1. Pour 4 cups of hot water over the brine ingredients. Let cool to room temperature. Submerge the birds in the brine, cover and refrigerate for up to 8 hours.
2. Remove the partridges and pat them dry. Let them sit out at room temperature for 20 minutes, while you preheat the oven to 425 degrees.
3. Stick a quarter of a lemon into each bird. Lightly salt the birds; they will already be a little salty from the brine.
4. Get a cast-iron pan or other ovenproof pan and lay down the celery stalks — these are to keep the partridges up off the bottom of the pan. Roast in the oven for 30-35 minutes. Check for doneness with a thermometer. You want it to be about 155 degrees.
5. Remove the birds, tent the loosely with foil to rest, then put the pan on the stove. Turn the heat on to medium and remove the celery.
6. Melt the butter in the pan and sauté the shallots until they begin to brown. Add the remaining ingredients and stir well to combine. Cook down by half and turn off the heat.
7. Serve the sauce over mashed potatoes or polenta and under the chukars.

DOVE KABOBS

Ingredients:

- 12 – 16 Doves, breasts only (will yield 24 – 32 dove breast halves)
- 1/4 cup Worcestershire sauce
- 2/3 cup prepared barbecue sauce
- 1/4 cup olive oil
- 1 Tbsp. dried Oregano leaves
- 3 Tbsp. Lemon juice
- 3 Garlic cloves, minced
- 1/2 tsp freshly Ground Black Pepper
- 1 Tbsp. Sugar
- 1/4 cup water
- 2 Bell peppers, any color, cut into 1 – 2 inch squares
- 1 large Onion, cut into 1/2 inch pieces
- 24 small red “creamer” Potatoes
- 8 medium Mushrooms
- Olive oil
- Salt and Pepper
- wooden or metal skewers

Instructions:

1. Combine Worcestershire sauce and next (8) ingredients and stir to blend.
2. Place dove breasts in a non-reactive container and pour 1/2 of the mixture over. Toss to coat doves, cover and refrigerate for 2 – 4 hours.
3. Place potatoes in a microwave-safe bowl with 1/3 cup water. Cover with plastic wrap or paper towel and cook on high for 12 minutes.
4. Place in cold water to cool and then drain thoroughly.
5. Place peppers, onion, potatoes and mushrooms in a bowl and lightly coat with olive oil, salt and pepper.
6. Place alternating pieces of dove, pepper, onion, potato and mushrooms on skewers and grill over medium-high heat until doves are rare to medium-rare, about 4 – 5 minutes total cooking time.
7. Serve with reserved marinade for dipping.

COOT FAJITAS

Ingredients:

- 2 pounds boneless coot breast, cut into ½ in strips
- 4-6 Tablespoons Olive oil
- 1 red onion, sliced
- 6 Garlic cloves (2 chopped, 4 sliced thin)
- 1 Bunch cilantro, finely chopped
- 3 Large Bell peppers (One of each color if possible) cut into strips
- 2 cups Buttermilk (optional)
- 1 Package Fajita Seasoning
- 1 Package of Corn or Flour tortillas

Note: Once you try this recipe it may change your opinion of coots.
The daily bag limit on Coots is 25.

Garnish:

- Fresh chopped lettuce
- Grated Mexican Cheese mix
- 1lb Fresh chopped tomatoes.
- 16oz container of sour cream
- Salt/ pepper to taste

Directions:

1. Optional night before: To reduce strong flavor of coots soak boneless stripped meat in two cups of buttermilk the night before preparation.
2. Two hours before cook time, drain and rinse meat, add two tablespoons olive oil and Fajita seasoning set aside in refrigerator.
3. In wok or skillet set on high heat, sauté onions, garlic and bell peppers until just tender... add coot meat and cilantro cook until the meat is done stirring constantly 5 to ten minutes.
4. Serve immediately with Garnish listed above and warm tortillas.



FRIED HEART/ LIVER IN ONIONS

Ingredients:

- 1 liver, sliced or cut into bite size pieces
- 1 heart, sliced or cut into bite size pieces
- about 1 1/2 cups of buttermilk
- 1 large onion sliced into rings
- 1 lbs. of bacon
- 2 cups of all-purpose flour, seasoned to taste with salt and pepper

Cooking Steps:

1. Soak the heart and liver pieces in buttermilk for up to 2 hours or however much time you have. This will take some of the game taste out.
2. Use 2 tablespoons of the butter to sauté the onion slices over medium heat until the onions are soft.
3. Remove onions and set aside.
4. Cook Bacon and save the grease
5. Add grease to skillet.
6. Drain the milk from the liver and coat liver slices with the flour.
7. Add the flour coated liver pieces to the melted butter in the skillet and cook on medium high heat.
8. Cook until golden brown on the bottom and the turn and repeat for the other side.
9. Add the onions back to skillet and continue to cook just a little longer over medium heat.
10. Be sure not to overcook. The liver should be tender and maybe just a bit pink in the middle.

Tip:

As soon as possible after harvesting the liver from the animal, run the liver under cold water and attempt to pump whatever blood is left inside the liver. This goes for the heart as well.

STUFFED WILD GAME HEART

Ingredients:

- (1) Elk, moose, Bison or four or five deer hearts
- (3) stalks celery finely chopped
- (2) medium sweet onions chopped
- ½ half cup walnuts chopped (optional)
- (1) box Stove Top Stuffing mix (or your favorite homemade stuffing recipe)
- (1) can cream of chicken soup
- (2) cups of chicken broth
- (3) cloves garlic finely chopped
- (4) slices of bacon
- (2) Bay leaves
- Salt / Pepper / Season to taste

Preparation:

1. Clean heart(s) remove all fat, inner sinus tissue and connective tissue (create cavity) salt pepper & season to taste inside and out (I recommend Pappy's Prime Rib rub or similar).
2. Cook / render bacon in pan large enough to accommodate heart(s) cook bacon until crispy remove bacon, chop fine, and save bacon fat in pan.
3. Combine celery, one onion, bacon, walnuts, garlic, one-cup chicken broth and stuffing mix set aside.
4. Brown heart(s) in bacon fat on all sides.
5. Stuff heart(s) with stuffing mix
6. In crock-pot mix, one can of cream of chicken soup with one cup of chicken broth, one chopped onion and two bay leaves. Place stuffed heart in mix and cook on low heat for 6 to eight hours (until tender).
7. Remove from the crock-pot and allow hearts to set for 20 minutes. Slice the heart(s) horizontally and serve.
8. The liquid in crock-pot can be thickened and stick blended to make delicious gravy. Enjoy

PAN-FRIED VENISON IN A HORSERADISH CRUST

Ingredients:

- Venison (deer, elk, antelope, etc.) steaks or 8 back strap cutlets (about 2 lbs.)
- ½ Cups - Crackers (Ritz (or similar) or saltine)
- ½ Cup - Almond slivers
- ½ Cup - Fresh or prepared horseradish
- 2 Tablespoons - Butter
- 2 Tablespoons - Dijon mustard
- 1 Tablespoon - Crushed juniper berries
- 1 Tablespoon - Canola or vegetable oil
- ½ Teaspoon - Salt

Directions:

1. Combine crackers and almonds. Crush or grind into fine crumbs.
2. Melt butter in a large skillet over medium heat. Add cracker crumb/almond mixture and brown for 3-4 minutes, stirring constantly. Transfer to a medium-sized dish or container suitable for breading meat.
3. In a small bowl mix together horseradish, mustard, juniper berries and salt.
4. Using a rubber spatula or spoon, spread horseradish mixture on both side of steaks/cutlets, rubbing as much as you can into the meat. Coat both sides of meat with cracker crumb/almond mixture, covering completely.
5. Heat oil in large skillet over medium heat. Add steaks/cutlets to pan and fry for about 5 minutes on one side, then turn and fry about four minutes on the other. Increase cooking time if you prefer well done.
6. Transfer to warm plates and serve hot.

VENISON CHILI VERDE

Ingredients:

- 1lbs. trimmed venison, cut into cubes, browned and cooked in a separate pan
- 8 oz. Ortega Chilies (If you want spicy you can find them with jalapenos added.)
- 1 ½ Onion chopped into large pieces
- 1 Clove Garlic, diced
- 1/2 teaspoon crushed Oregano
- 1 oz. tomato sauce
- 4 oz. canned diced tomatoes

Directions:

1. Mix all ingredients, except the venison, in a crock-pot or an appropriately sized pot for the stovetop. Stir and add meat
2. If you use a Crock-pot, place it on an 8-hour or greater cooking time. For stovetop cooking, bring it to a boil then reduce heat to a simmer.
3. Stir occasionally. The Verde is finished when the venison falls apart with a fork. Serve with corn or flour tortillas.

NORTH AMERICAN BIG GAME CHILI

Ingredients:

- 1 Pound Linguica sausage, diced
- 2 lbs. venison shoulder roast, trimmed of fat and gristle, cut into ½ inch cubes
- 1 medium onion, chopped
- 8 Garlic cloves, minced
- 2 Green bell peppers, seeded and diced
- 2 Jalapeno peppers, seeded and finely diced
- 2-14.5oz cans of Diced tomatoes (do not strain)
- 1 cup canned diced roasted green chilies
- 32oz green chili salsa
- 2 Tablespoons chili powder
- 2 teaspoons Cumin
- 2 Tablespoons dried Oregano flakes
- 3 cups cooked Pinto beans, drained
- 3-4 Tablespoons Tomato paste
- ¼ fresh Cilantro, chopped
- Salt, pepper and Tabasco to taste

Instructions:

1. In a large stockpot over medium heat, add linguica and cook until lightly browned.
2. Add venison and brown evenly.
3. Add next 4 ingredients and cook for a few minutes.
4. Add diced tomato and next 5 ingredients and simmer until venison is tender. It will take 2 to 3 hours.
5. Add additional salsa or tomato if necessary to keep meat moist while cooking.
6. When meat is just tender, add beans, 2 tablespoons of the tomato paste and cilantro.
7. Heat to warm beans.
8. If you want to thicken the chili, add additional tomato paste as necessary. Season with salt, pepper and Tabasco.

VENISON JERKY

Ingredients:

- 2 - 3 pounds trimmed deer meat, sliced thinly into strips
- 1 teaspoon hoisin sauce
- 1 cup soy sauce
- 1 cup pineapple juice
- 1 tablespoon brown sugar
- 1/3 cup rice vinegar
- 1 teaspoon fresh ginger, minced
- 2 garlic cloves, minced
- 1 tablespoon (or more) Tabasco or Asian chili-garlic sauce

Instructions

1. Combine marinade ingredients in a large bowl.
2. Add meat and toss to coat evenly.
3. Cover and refrigerate for 12 – 24 hours.
4. Place meat strips on a cookie rack over a sheet pan and place pan in a 160-degree oven or dehydrator. Make sure oven door is cracked open about 1/2 inch so that moisture will escape.
5. Meat should be dried in 4 – 5 hours.

WILD BOAR CHOPS W/APPLES AND STUFFING

Ingredients:

- 6 boneless chops (1" thick)
- Tablespoon vegetable oil
- 6 oz. package crushed stuffing mix
- 21 oz. can apple pie filling with cinnamon

Directions:

1. In a skillet, brown chops in olive oil over medium heat.
2. In the meantime, prepare stuffing mix according to package directions.
3. Spread pie filling into a greased 13" x 9" x 2" baking dish. Place the chops on top of apple filling, then spoon the stuffing over the chops.
4. Cover and bake at 350° for 35 minutes.
5. Then uncover and bake for 10 minutes longer.

Serves 6

WILD PIG ENCHILADAS

Serving Size: 4

Ingredients:

- 2 boneless wild pig loins, about 2 1/2 pounds each
- 8 – 10 garlic cloves, minced
- 2 tablespoons ground cumin
- 2 tablespoons chili powder
- 1/3 cup tequila
- 3 tablespoons lemon juice
- 3 tablespoons lime juice
- 1/4 cup honey
- 2 tablespoons freshly ground black pepper
- 1 teaspoon salt
- *** Tabasco sauce, as desired
- 1 medium yellow onion, chopped
- 3 cups homemade or canned enchilada sauce
- 8 corn tortillas
- 2 cups peppered jack cheese
- 1 cup fresh tomato, diced

Instructions:

1. Poke holes throughout the loins.
2. Combine the next 10 ingredients in a non-reactive bowl. Place loins in bowl and toss to coat.
3. Cover and refrigerate for 12 to 24 hours, turning occasionally.
4. Place loins in a medium-low heat smoker or barbecue and slow-cook until internal temperature is about 150 degrees, about 1 1/2 hours.
5. Remove and place in a baking dish, cover with onions and enchilada sauce and bake in a 375 degree oven for 1 hour or until meat starts to fall apart.
6. Dip tortillas in pan sauce.
7. Place pulled meat and a little cheese in each tortilla.
8. Roll up and place seam side down in a baking dish.
9. Top with remaining sauce and cheese and bake in a 375 degree oven until cheese is melted and lightly browned.

BASIC BIG GAME STEW

Serving Size: 6-8

Ingredients:

- 1 quart game meat; skinned, boned and cut into 1-inch cubes
- 2 cans or bottles flat beer
- 1/4 cup Worcestershire sauce
- 1/3 teaspoon freshly ground black pepper
- 6 garlic cloves, minced
- 2 tablespoons vegetable oil
- 1 medium yellow onion, coarsely chopped
- 2 medium carrots, diced
- 2 stalks celery, diced
- 2 medium red potatoes, skin-on; diced into 1 inch cubes
- 1-14 ½ ounce can diced tomatoes (with juice)
- 2 quarts beef broth

Instructions:

1. Combine beer with next three ingredients in a glass or plastic bowl.
2. Add meat, toss gently, cover and refrigerate for 6 to 12 hours.
3. Remove meat from marinade, reserve marinade.
4. Heat oil in a heavy-duty stockpot over medium-high heat.
5. Add meat and cook until browned evenly. Add onion, carrots and celery.
6. Cook for 3 to 5 minutes.
7. Add potatoes, reserved marinade, diced tomato and broth.
8. Bring to a boil, then reduce heat to low, cover and simmer until meat falls apart when poked with a spoon, about 2 to 3 hours