

You will not believe how great you can cook wild game.

## RECIPE 1

# Salmon Picatta With Seasoned Lentils



### INGREDIENTS          LENTILS

1	Box Chicken Broth
2C	Lentils
2	Green Onions
2	Carrots (Julian Cut)
Shake	Cilantro
2Tbl	Sun Dried Tomatoes
Shake	Garlic Powder
Shake	Oregano
Shake	Garlic
Shake	Basil
Shake	Seasoned Salt

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### FISH COATING

1C	Flour
Shake	Seasoned Salt
Splash	Olive Oil
Non-stick	Cook Spray

### PICATTA SAUCE

Splash	Olive Oil
1/4C	Flour
1/4C	White Wine
2Tbl	Lemon Juice
Shake	Capers
Splash	Water
2Tbl	Butter
Shake	Parsley



Watch Chef Scott create an amazing salmon meal. Lentils are great substitute for potatoes and Chef Scott seasons them to perfection. The white wine sauce is outstanding and the complete meal is an amazing taste sensation.

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**P.S. Never heat game meat in a microwave.**

**Enjoy**

*Try a recipe several times to adjust the spices to your perfect tastes. Don't let your hard earned game meat go to waste.*

*Being an author and big game hunting guide, I am a very successful hunter and I thought I was a good cook. After watching our professional chefs cook sensationally tasting wild game, I realized that I was an amateur. I didn't know that I needed to see how it was cooked for me to create mouth watering delicacies from my own wild game.*

*There are some recipes I cook four or five times a year. For those I only need the printed copies, but for the really great wild game feast, there is nothing better than Wild Things Show, cooking wild game DVD's.*

Richard McNutt

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