

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

RECIPE 102

Cumin-Red Chile Boar Chops

INGREDIENTS

4 Boar Chops
4Tbl Cumin-Red Chile Dry Rub
www.MountainManGourmet.com
2 Yams
3 Zucchini
2 Yellow Squash
1 Red Bell Pepper
1 Yellow Bell Pepper
4Tbl Butter
2Tbl Cinnamon
3Tbl Olive Oil
Shake Salt/Pepper
2 Shallots
2 Garlic



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and PPV downloads at
www.WildThingsShow.com

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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Watch renowned southwest seasoning expert Lawrence Clark as he creates a fantastic Red Chile spiced favorite. You can control how spicy hot you may like this wonderful dish. The side dishes compliment his meal to max. A cinnamon flavored yam that could almost double as a desert and an almost naked vegetable medley where how you cut the vegetables determines the marvelous flavor.

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

Enjoy