

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

RECIPE 11

PAN FRIED SALMON WITH PINEAPPLE/MANGO SALSA



INGREDIENTS

MARINADE

1Tbl	Olive Oil
1Tbl	Lemon Juice
3 Shakes	Seasoned Salt
Shake	Black Pepper
1/4 C	Chopped Parsley

**Find FREE recipes, rentals
and PPV downloads at
www.WildThingsShow.com**

PINEAPPLE MANGO SALSA

1/2	Fresh Pineapple
1	Mango
1/2	Red Onion
1/4	Green Pepper
1/4	Jalapeño
1/2 C	Cilantro
1tsp	Garlic
2 Shakes	Seasoned Salt
4 Shakes	Cumin
Cracked	Peppercorns
1/4 C	Olive Oil
1/4 C	Honey
1tsp	Lime Juice

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

**Find and Post comments at
www.WildThingsShow.net**



Miracle Chef Scott Bazylewicz shows how to create a wonderful salmon meal. Starting with preparing a fresh caught salmon, Scott shows an easy way to remove pin bones. Scott shows how to spice up that plain wild rice to use as a base. Then he shows how to faultlessly pan sauté the salmon, and top it with a freshly made zesty pineapple mango salsa. This dish is a taste sensation. Find more on DVD 9.



Sponsored by: www.HuntersChoices.com

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

Enjoy