

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

RECIPE 118

DOMO'S CAJUN CHICKEN or PHEASANT ELBOW ALFREDO

INGREDIENTS

1	Yellow Bell Pepper
1	Green Pepper
1	Orange Pepper
4	Roman Tomatoes
1	White Onion
	Salt/Pepper
4C	Bella Mushrooms
4C	Asparagus
1/4lb	Butter
1Tbl	Garlic
Shake	Dash
Shake	Roasted Garlic and
Bell Pepper	
3C	Chicken/Pheasant
3Tbl	Olive Oil
Shake	Cajun Seasoning



FREE

"How to Cook Wild Game
video recipes" on
www.WildThingsShow.com

and view over 140 episodes at
[www.Vimeo.com/onDemand/
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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 on vimeo.com.

Richard McNutt

**Post your comments at
www.WildThingsShow.com**

Dominic Donald shows you how to create an amazing Cajun, kid loving meal with Pheasant or chicken. Raised in Louisiana in a large family, Dominic shares a cost effective flavorful bulk recipe you will be proud to share at any gathering.

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

Enjoy