

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

RECIPE 12

CRUSTED SALMON WITH SWEET POTATO HASH



INGREDIENTS

HASH

1	Sweet Potato
1	Apple
1	Red Onion
Shake	Salt/Pepper
1Tbl	Butter
1/4	Fennel

TOPPING CRUST

1C	Bread Crumbs
8	Black Olives
2	Sun Dried Tomatoes
1tsp	Garlic
Shake	Pepper

GOAT CHEESE SAUCE

1C	Milk
1/4C	Goat Cheese
1Tbl	Corn Starch

SPINACH

2C	Spinach
Splash	Olive Oil
1/4tsp	Garlic
Shake	Seasoned Salt
Shake	Pepper

**Find FREE recipes, rentals
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 Chef Scott create this awesome salmon meal. This meal would bring \$40 a plate at an upscale restaurant and tastes like \$80. This is a FREE recipe



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

Enjoy