

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

EPISODE 125

BIG MACK'S WILD BOAR BURNT ENDS



INGREDIENTS

Brisket	Hog Meat
1	Stick Butter
Coating	Your Favorite Steak Rub

BIG MACK'S BBQ SAUCE

8oz	Liquid Smoke
5oz	Worcestershire
2oz	Black Pepper
8oz	Dark Brown Sugar
2Qt	Ketchup

FREE

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

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[www.Vimeo.com/onDemand/
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Award winning Texas Chuck Wagon Chef, Mack Sherman demonstrates making his simple yet perfect BBQ Sauce and the open fire cooking and smoking of Wild Boar Burnt Ends. Locally known as Sow Candy, Big Mack shows us how to cook this usually scraped hog meat into a tasty treat.

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

Enjoy