

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

## RECIPE 13

### Homemade Pizza Crust n' Tortilla Wrap



#### INGREDIENTS

1/2C	Warm Water
2	Brown Sugar
2Pkg	Yeast
4 1/2C	Flour sifted
1/2tsp	Salt
1/3C	Olive Oil
1C	Warm Water

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and PPV downloads at  
[www.WildThingsShow.com](http://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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**Chef Scott creates a wonderful Black and Blue style wrap from cured venison. Listen in as sausage expert Curt Heid of HeidWildGame.com talks about making cured venison sandwich meats at home. Find out what it takes to turn your big game roasts into sandwich meats similar to cured ham or tasty shaved beef.**

**Find more on DVD Volume 11.**

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

**Enjoy**