

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

EPISODE 130

GENO'S WILD BOAR POTATO SAUSAGE

INGREDIENTS

POTATOES

10Lb	Potatoes
1/4Lb	Butter
1/2C	Olive Oil
Shake	Salt/Pepper
1Tbl	Thyme
3	White Onions

MEAT

2Tbl	Garlic
1Tbl	Ginger
1Tbl	Tarragon
1Tbl	Thyme
1Tbl	Caraway Seeds
1Tbl	Rosemary

Casings for Sausage

Bratwurst Spice Kit
www.HeidWildGame.com

Cure Spice Kit
www.HeidWildGame.com



FREE

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Introducing Gene Davis a hobby chef which I met in Colorado Elk Hunting Camp many years ago. We actually had hunters fighting over his sausages on the grill. Gene takes us step by step from trimming and grinding the meat, to adding the spices and prepping the potatoes to stuffing the final product. If you learn to cook like this, your family will be bugging you to go hunting.

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

Enjoy