

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

## RECIPE 14

# Homemade Pizza Sauce



### INGREDIENTS

1	Onion
Splash	Olive Oil
1/2tsp	Thyme
1/2tsp	Basil
1/2tsp	Tarragon
1/2tsp	Oregano
1tsp	Garlic
1can 28oz	Crushed Tomato
1can	Tomato Paste
1/2tsp	Salt

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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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Everybody loves pizza. Your family will love your homemade Venison Sausage Pizza from the grill, even more. Be the go-to cooking hero by learning from Chef Scott and award winning venison sausage expert Kurt Heid. From the creation of homemade dough, to the made from scratch pizza sauce, to a grilled pizza masterpiece, they show you step by simple step how to create this family favorite. You cannot buy this kind of flavor, try it yourself for proof.

Bonus: While the venison sausage pizza is cooking on the grill Kurt discusses what it takes to create your own cured venison from frozen meat parts at home.

Find more on DVD Volume 1.

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

Enjoy