

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

## RECIPE 17

### SMOKED FISH SALAD and DIP

### KING MACKEREL

#### INGREDIENTS

2Pkg            Cream Cheese  
3Tbl        Lemon Juice  
1Tbl        Dry Dill  
1Tbl        Black Pepper  
2            Green Onions  
1lb        Smoked Fish  
3Shakes    Worcestershire Sauce  
1Shake    Tabasco Sauce

#### OPTIONAL for Dip

1C            Miracle Whip  
1C            Sour Cream  
Whipped Cream Cheese



**Find FREE recipes, rentals  
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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**Simply outstanding for a salad and a sandwich spread, or add one more ingredient for the best smoked fish cracker dip you will ever make.**

**This one gets requests to bring to parties and meetings.**

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**Enjoy**