

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

RECIPE 18

GROUND or CUBED WILD TURKEY CHILI



INGREDIENTS

| | |
|---------|----------------------|
| 3Lbs | Ground Turkey |
| 1C | Water |
| 1 | Green Pepper |
| 1 | Red Pepper |
| 1 | Onion |
| 3Stalks | Celery |
| 20oz | Diced Tomatoes |
| 8oz | Black Beans |
| 8oz | Kidney Beans |
| 8oz | Great Northern Beans |
| 3oz | Tomato Paste |
| 2C | Salsa |
| 1Tbl | Beef Bullion |
| 1Tbl | Garlic Powder |
| 1/2Tbl | Black Pepper |
| Add | Water as needed |

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and PPV downloads at
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 delivers a truly beefy tasting colorful recipe for your ground or diced wild turkey. Ground Turkey from the store will work for Scott's healthier version of chili.

Watch this recipe on DVD 3.

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

Enjoy