

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

## RECIPE 19

### PRESSURE CANNING SALMON



#### INGREDIENTS

Salmon  
1/2tsp

Salt/pint

**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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**A safer and longer lasting storage alternative than freezing, Margie McNutt, an experienced master caner, Teaches Emily Bublitz the finer points to canning fish. Loaded with how-to tips and canning secrets, this is the best fish canning demonstration you will ever watch, all on DVD Volume 3.**

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

**Enjoy**