

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

## **RECIPE 20**

# **GLUTEN FREE ITALIAN VENISON PASTA SALAD**



### **INGREDIENTS**

1Lb	Venison Sausage
4oz	Quinoa Pasta
1Tbl	Salt
Splash	Olive Oil
1/4	Red Pepper
1/4	Yellow Pepper
1/4	Orange Pepper
10	Asparagus Spears
4	Portabella Mushrooms
1/2	Red Onion
1	Yellow Squash
1	Green Squash / Zucchini
Shake	Seasoned Salt
Shake	Oregano
Shake	Basil
3Tbl	Pesto
1Tbl	Garlic
1C	Pizza Sauce
Shake	Parmesan Cheese

**Find FREE recipes, rentals  
and PPV downloads at  
[www.WildThingsShow.com](http://www.WildThingsShow.com)**

**Chef Scott shows Curt Heid a fast and fresh ten minute recipe that is easy for busy families to cook. The kids love this one, if you don't tell them it is venison they will never know. Serves hot or cold. Find more on DVD Volume 3.**



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

**Enjoy**