

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

RECIPE 23
GRINDING THE
BEST VENISON
BURGER



INGREDIENTS

5lb Venison
5lb Pork Cuts

**Find FREE recipes, rentals
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*

Your host Rich McNutt uses a HeidWildGame.com seasoning kit, to show you how to grind venison burger while adding pork meat. The Italian Venison Sausage is great in Venison Meat Balls, and quick favorite on hoagies, and on pizza. Absolutely the best venison burger you will ever make on DVD Volume 2.

**Find and Post comments at
www.WildThingsShow.net**

Sponsored by: www.HuntersChoices.com

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

Enjoy