

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

## RECIPE 24

### PRESSURE CANNING VENISON



#### INGREDIENTS

5lb Venison  
1Tbl Salt/Quart

#### VENISON STEW

##### ADD

1/4C Potatoes  
1/4C Carrots  
1/4C Onions  
1/4C Celery



**Canned venison: A great freezer alternative with a longer storage duration. Our canning experts are back with over 60 years experience in canning venison. Our secret ingredient will have even the most finicky eaters thinking it's beef. You can serve canned venison straight from the jar on sandwiches or follow some of our simple serving ideas. This recipe can be prepared with beef, pork or chicken for five years of no refrigeration storage. Great for just heat and serve recipes.**

on DVD Volume 7. Sponsored by: [www.HuntersChoices.com](http://www.HuntersChoices.com)

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*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**