

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

RECIPE 29

SAUTÉED ATLANTIC SHARP NOSE SHARK MEAL



INGREDIENTS

1/2C	Flour
Shake	Seasoned Salt
1/2C	Olive Oil



Shore fishing expert Gene Davis demonstrates how to prep your freshly caught shark. Chef Scott Bazylewicz shows how to fillet small sharks. From catch to grill, they demonstrate it all. Chef Scott also reveals a trick for knowing just when the fish is ready to serve without overcooking. You can also use our simple homemade seasonings on store bought shark and other fish, all on DVD Volume 5.

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

Enjoy

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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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