

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

RECIPE 3

Hungarian Venison Goulash

INGREDIENTS

2Lb	Venison
2C	Olive Oil
2C	Flour
1	White Onion
Shake	Salt/Pepper
Shake	Oregano
2Tbl	Beef Base
Shake	Garlic Powder
Shake	Seasoned Salt
1tsp	Rosemary "crushed"
2Tbl	Smoked Paprika
1tsp	Thyme "crushed"
1/2C	Tomatoes Paste
Sm can	Diced tomatoes
2C	Water as needed (Cover)



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

Find and Post comments at
www.WildThingsShow.net





This is a kid friendly meal. Serve over egg noodles or better yet, over FREE recipe 4 Speatzle and you will have an anytime family favorite venison meal. You can use this recipe with any red meat and canned meats.

Watch this recipe FREE.

Sponsored by: www.HuntersChoices.com

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

Enjoy

