

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

RECIPE 31

BAKED BLACK DRUM

INGREDIENTS

2Tbl	Butter
1Tbl	Garlic
1/4C	Water
Shake	Salt/Pepper



Starting with how to prep this popular game fish for the grill or the freezer, Chef Scott Bazylewicz demonstrates how to fillet a fish with an unfamiliar bone structure. A challenging fish to fillet, but worth it for the flavor. Its meat is similar to sea bass. Chef Scott shows you how to remove pin bones to save the integrity of your meat. Black Drum Fish is a white, flaky meat with a light flavor that tastes wonderful with our Tequila Lime Sauce, all on DVD Volume 6.

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

Enjoy



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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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