

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

RECIPE 32

PINEAPPLE KIWI SALSA

INGREDIENTS

1	Pineapple
2	Sweet Peppers Red/Orange
1	Lemon
1	Lime
3Tbl Shake	Honey
Shake	Salt/Pepper
1C	Cumin
Splash	Cilantro
	Rum



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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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Chef Scott demonstrates a quick and easy coring of a fresh pineapple to create a fruit salsa seasoned with honey, fresh jalapeño, lemon and lime. This is a popular tropical sweet salsa that tastes wonderful with chicken, fish, pork or beef. Also, it's outstanding served as a side with burgers and brats, and more on DVD Volume 5. Sponsored by: www.HuntersChoices.com

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

Enjoy