

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

RECIPE 33

BLACK BEAN N' CORN RELISH



INGREDIENTS

1Can	Black Beans
1/2	Red Onion
2	Green Onions
1	Yellow Pepper
1	Orange Pepper
1/4C	Cilantro
1/2Tbl	Taco Seasoning
1tsp	Garlic
1Tbl	Balsamic Vinegar
Shake	Salt/Pepper
4Tbl	Lime Juice

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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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This side dish sounds plain but Chef Scott spices it with a little taco seasonings and garlic to make a very tasty side dish that goes well with most wild game dishes. This dish is fast and easy to make from canned or fresh ingredients and find more on DVD Volume 4. Sponsored by: www.HuntersChoices.com

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

Enjoy