

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

RECIPE 34

**TEQUILA LIME
SAUCE**

INGREDIENTS

2C	Heavy Cream
2	Limes
3Tbl	Butter
2/3C	Tequila
1	Orange Pepper
Shake	Salt/Pepper



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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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Sounds wonderfully rich and tastes even better. A simple, easy to make sauce to enhance fish, pheasant or even chicken and pork.

Find more on DVD Volume 6.

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

Enjoy