

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

## RECIPE 35

### INTRODUCTION TO HOLISTIC and EDITABLE PLANTS



I was surprised to find out that the weeds I have been poisoning in my yard were once transplanted here for their medicinal and food value.

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Join Chef Scott Bazylewicz on a field trip with Holistic Horticulturist "Prairie Bob" Robert Ahrenhoerster, a prairie research specialist, as he shows Scott some of the historic uses for wild plants. Many of these plants were transplanted here by the Chinese, Europeans and local Indians. From dandelion salad to grape leaf wraps and acorn bread to cattail stew, Prairie Bob shows us over 25 plant varieties that many of us have in our yards. Prepare to be amazed at our forefathers' historic uses of today's common weeds. Find more on DVD volume 7.

*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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