

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

RECIPE 37

1700's GORGE WASHINGTON STYLE PORK SKILLET

INGREDIENTS

**Pork
Corn
Potato
Olive Oil
Salt**



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Watch as Mike Suri, a civil war re-enactor makes a 1700's Gorge Washington style meal, with authentic cooking equipment This was the tradition way wealthy officers cooked this common meal in spike camps, while the armies were on campaigns.

Find more on DVD Volume 4.

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

Enjoy