

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

RECIPE 38

1700's BANNOCK BREAD

INGREDIENTS

1 tsp Baking Soda/Cup of Flour
Splash Cooking Oil
Serve with Honey

OPTIONAL FLAVORS

1Tbl Sugar
1/2C Raisins



A healthy campfire competition to modern S'mores, Bannock Bread is quite tasty. I wish I had known years ago how easy this was to make, camping with the family would have additional fond memories. Introducing expedition director Bernie Kendal of WhiteWaterCanoeCo.com as he imparts his forty years worth of campfire cooking wisdom in this traditional 1800's Voyageur's (Canoe Freighters) necessity, Bannock Bread. Find more on DVD Volume 10.

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



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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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