

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

RECIPE 39

IRISH GYPSY WILTED LETTUCE

INGREDIENTS

1	Head Lettuce
1/4	Head Red Cabbage
1/4	Head Cabbage
1lb	Smoked Beef Brisket
1	Carrot
6	Red Potatoes
6	Eggs
1/2C	Olive Oil
1C	Apple Cider Vinegar



This third generation Irish gypsy re-enacting family of Heather McAfee demonstrates their 1830's family favorite campfire recipe. Created from store bought ingredients including beef, cabbage and lettuce. You can make this on your stove top at home, but the campfire smoke richly enhances it's flavor. Heather shares some forgotten 1800's Irish gypsy wagon culture, along with this simple historic dish. Find more on DVD Volume 8.

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

Enjoy



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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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