

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

RECIPE 42

CAST IRON SMOKED ELK ROAST

INGREDIENTS

1	Elk Roast
2C	Hickory Chips
Splash	Olive Oil
2Tbl	Garlic Salt
4Tble	Cajun Creole Pepper
2	Onions
4	Potatoes
6	Carrots
1C	Water



1700's re-enactors Mike and Gina LaFoe with Hinges, stacks five Cast Iron Dutch Ovens to create the ultimate campfire elk meal. A hickory wood smoked elk roast with a sweet potato and onion casserole, cheese 'n sour cream halibut, carrot cake and apple cobbler all done to perfection. If you wish to cook over a campfire you really want to watch this. Find more on DVD Volume 11.

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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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