

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

RECIPE 42

CAST IRON MUSTARD WILD BOAR CHOPS



INGREDIENTS

4	Boar Steaks/Chops
Splash	Olive Oil
3/4C	Yellow Mustard
Shake	Salt/Pepper
2 Lg Cans	Mushroom Soup
2C	Water



We join cast iron expert chef Mike Lafoe with his standby campfire meal of Mustard Wild Boar covered in Mushroom Soup. Simple, tender and tasty. You can easily prepare this recipe over the stove top at home with any red meat.

Find more on DVD Volume 12.

Sponsored by: www.HuntersChoices.com

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

Enjoy

Find FREE recipes, rentals
and PPV downloads at
www.WildThingsShow.com

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

Find and Post comments at
www.WildThingsShow.net