

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

RECIPE 44

CAST IRON CARROT CAKE

INGREDIENTS

Follow cake mix instructions.
See Mike LaFoes and Hinges directions.
Recipes 41, 45, and 46 included.



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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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

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