

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

## RECIPE 45

### CAST IRON CREAM 'N CHEESE HALIBUT



#### INGREDIENTS

2	Halibut Fillets
1 1/2C	Cream Cheese
1 1/2C	Grated Cheddar Cheese
Shake	Salt/Pepper

**Recipes 41, 44, 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.**

**Sponsored by: [www.HuntersChoices.com](http://www.HuntersChoices.com)**

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

**Enjoy**

**Find FREE recipes, rentals  
and PPV downloads at  
[www.WildThingsShow.com](http://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](http://www.WildThingsShow.net)**