

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

RECIPE 46

CAST IRON
FRENCH APPLE
COBBLER



INGREDIENTS APPLE MIX

| | |
|-----------|---------------------|
| 9 | Granny Smith Apples |
| 2 1/4 C | Sugar |
| 6 Tbl | Flour |
| 2 Tbl | Butter |
| 3/4 tsp | Salt |
| 3/4 tsp | Nutmeg |
| 1 1/2 tsp | Cinnamon |
| 2 tsp | Vanilla |
| Splash | Oil |

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TOPPING

| | |
|------|-------------|
| 6Tbl | Butter |
| 2C | Flour |
| 2C | Sugar |
| 3 | Eggs |
| 2tsp | Baking Soda |
| 1tsp | Salt |
| 1/4C | Water |

Recipes 41, 44, and 45 included.



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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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