

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

RECIPE 48

SMOKED CORNISH GAME HENS

INGREDIENTS BRINE

4 Hours

1Gal	Water
1C	Sea Salt
1C	Brown Sugar

RUB

2tsp	Parsley
2tsp	Rosemary
2tsp	Sage
1tsp	Salt
6Tbl	Butter

STUFFING

3	Lemons
2Cloves	Garlic
2Leaves	Rosemary
2Tble	Parsley

Apple and Hickory Wood chips



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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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The "Campfire Girls" Cindy O'Keefe and Gina LaFoe are back. This time Cindy Two Hawks is smoking Cornish Game Hens with fresh herbs. Beginning smokers can easily follow along as Cindy shares the details of smoking birds at home or in camp. Keep a close eye on your smoker when nearing completion, we needed to chase off several meal snatchers; this recipe is that good. Find more on DVD Volume 10.

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

Enjoy