

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

## RECIPE 5

### Swedish Venison Meatball Gravy



#### INGREDIENTS

1/4C	Butter
1/4C	Flour
3C	Beef Stock
1/4C	Red Wine Dry
1Tbl	Tomato Paste
1Tbl	Dijon Mustard
1/2Tbl	Pepper
1/2Tbl	Season Salt
1/2Tbl	Worcestershire
1Tsp	Carmel Color
3Tbl	Sour Cream
1tsp	Beef Base

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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

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**Watch Chef Scott make a flavorsome gravy sauce to be used with venison meat balls. Taste is superb serve in a hoagie or over rice or noodles. Watch this recipe for FREE.**

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

**Enjoy**