

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

RECIPE 50

AMERICAN INDIAN STYLE SUGAR MAPLE AND HERB SMOKED TROUT



INGREDIENTS MARINADE

Several	Trout
1/2C	Salt
1tsp	Pepper
1/2tsp	Bay Leaves
1C	Maple Syrup
Hickory Wood Chips	



Cindy O'Keefe and Gina LaFoe; the Campfire Girls, demonstrate a recipe from the woodlands Indians. Using a cloth instead of hides, as a temporary smoker, Cindy creates a smoked trout that is almost like eating candy. Get the kids involved with this fun and tasty camping family activity. Find more on DVD Volume 5.

**Find FREE recipes, rentals
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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P.S. Never heat game meat in a microwave.

Enjoy