

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

RECIPE 52

CROCKPOT ROASTED CORNISH GAME HENS

INGREDIENTS

2	Birds
4	Potatoes
1	Onion
4	Carrots
2Ribs	Celery
4	Radishes
1	Apple
4Shake	Salt/Pepper
4Shake	Lemon Pepper
4Shake	Paprika



Rich puts together a simple small game and pheasant Crockpot recipe the whole family will love. You will want to hunt more birds for this one, but you can always try birds from the store like we did here. Find more on DVD Volume 11.

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

Enjoy



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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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