

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

RECIPE 53

REMOVE GAMEY FLAVOR CROCKPOT VENISON STEAKS



INGREDIENTS

1Lb	Venison Steaks
3	Potatoes
1	Onion
1tsp	Salt
1tsp	Pepper
12oz	Tomato Soup
1/2tsp	Garlic
12oz	Green Beans



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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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This recipe is for game meat that has a mild case of wild flavor. A simple no fuss Crockpot secret from Rich McNutt's kid friendly personal cook book. Rich mentions a few tricks on how to remove the stronger wild taste from other game meats before butchering and where to find more information. Find more on DVD Volume 1. Sponsored by: www.HuntersChoices.com

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

Enjoy