

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

RECIPE 54

**CHEESE CAKE
BLUEBERRY TOPPING**



INGREDIENTS THE CRUST

- | | |
|------|-----------------|
| 6 | Graham Crackers |
| 1C | Sugar |
| 3Tbl | Flour |
| 3tsp | Salt |

**Find FREE recipes, rentals
and PPV downloads at
www.WildThingsShow.com**



FILLING

- | | |
|--------|--------------|
| 5x 8oz | Cream Cheese |
| 3Tbl | Flour |
| 1C | Sugar |
| 1Tbl | Vanilla |
| 1C | Sour Cream |
| 4 | Eggs |

TOPPING

12oz

Blueberry Pie Filling



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

Find and Post comments at
www.WildThingsShow.net

Introducing Ellen Timm our baking expert. The dessert I order the most when going out for dinner is cheese cake. This cheese cake easily wins the taste competitions. You cannot buy this kind of flavor and instant box mixes fail miserably next to it. This is a dessert made to impress.

This recipe can be viewed for free.

Sponsored by: www.HuntersChoices.com



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

Enjoy