

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

RECIPE 55

AVOCADO SALSA BROWN TROUT BLACK BEANS N' RICE



INGREDIENTS

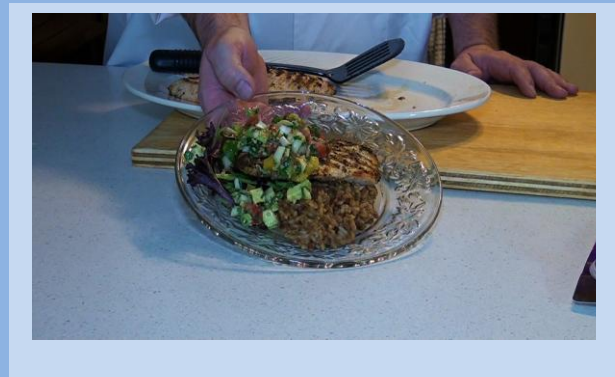
AVOCADO SALSA

1 Avocado
1 Tomato
1/2 Yellow Pepper
1/2 Onion
1/2C Cilantro
1tsp Garlic
1tsp Lemon Juice
1Tbl Starla's Grandma's Mix
www.ILoveDip.com
1tsp Olive Oil
Shake Salt/Pepper

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

GRILLED TROUT

Splash Olive Oil
3Tbl Citrus Dill Mix
www.ILoveDip.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

**Find and Post comments at
www.WildThingsShow.net**

A very pleasing complete meal from Chef Scott with guest Eric Trempe of SlideDiver.com. They demonstrate how to easily debone and season your fillets, then grill skinless to perfection. Served with salad greens, black beans n' brown rice and Scotts wonderful Avocado Salsa. Treat your friends and family to another Chef Scott specialty.

Find more on DVD Volume 12.

Sponsored by: www.HuntersChoices.com

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

Enjoy