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

## **RECIPE 56 MEAL**

CHIPOTLE BBQ BOAR WITH CHILI MASHED POTATOES GRILLED MUSHROOMS AND CARROTS



### **INGREDIENTS CHIPOTLE BBQ SAUCE**

1C BBQ Sauce

2+ Chipotle Peppers

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

#### **CHILI MASHED POTATOES**

5 Red Potatoes 3Tbl Sour Cream

1/2 Stick Butter

1/4x4 Sweet Peppers

12oz Corn

2Tbl Chili Powder

2Tbl Starla's Glorious Garlic

www.ILoveDip.com

2Tbl Cilantro

1Tbl Chipotle Juice

#### **BOAR CHOPS**

Splash Olive Oil

Shake Starla's Glorious Garlic

Shake Salt/Pepper

# **CARROTS/MUSHROOMS**

Splash Olive Oil

Shake Seasoned Salt

Shake Starla's Glorious Garlic

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 quide, 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

We Join Chef Scott with guest Starla Batzko of Starla's Seasonings and mixes, as they show us how to create a complete Wild Boar Meal. Scott makes his custom Chipotle BBQ Sauce, grilled carrots and mushrooms, plus his unique chili potatoes. My oh my it was good. Make plenty for the family will be asking for seconds on this meal. Find more on DVD Volume 12.

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