

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

RECIPE 57

CROCKPOT PHEASANT STEW WITH PORTABELLA MUSHROOMS AND LEEKS

INGREDIENTS

1-2	Pheasants
4Tbl	Butter
1 1/2C	Flour
1Pkg	Grandma's Garden Mix
	www.ILoveDip.com
1	Leek
1	Carrot
1	Red Potato
2C	Portabella Mushrooms
10ozCan	Cream of Mushroom
5oz	Chicken Stock
5oz	Cream



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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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**Join Chef Scott with Guest Spice Chef Starla Batzko as they create a mouth watering pheasant dish in the Crockpot. The portabella mushrooms, carrots and leeks blend their flavors outstandingly with the touch of citrus found in Grandma's Mix spice blend.
Find more on DVD Volume 14.**

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

Enjoy