

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

## RECIPE 67

### GARLIC CAULIFLOWER N' BROCCOLI



#### INGREDIENTS

4Tbl Butter  
2Tbl Glorious Garlic mix  
[www.ILoveDip.com](http://www.ILoveDip.com)

**Find FREE recipes, rentals  
and PPV downloads at  
[www.WildThingsShow.com](http://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

**Find and Post comments at  
[www.WildThingsShow.net](http://www.WildThingsShow.net)**

**Join host Rich McNutt with Spice Chef Starla Batzko as Starla creates a wonderfully tasting, super easy side dish from one of her spice mixes that you will love to use with many different main dishes. This recipe is free to watch.**

**Sponsored by: [www.HuntersChoices.com](http://www.HuntersChoices.com)**

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

**Enjoy**