

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

## RECIPE 7

### PULLED VENISON WITH BEER AND BBQ SAUCE



#### INGREDIENTS

Use a venison roast of approximately 1-3 lbs.

1/4	Onion
1 1/2C	Vinegar
1/2C	Ketchup
2Tbl	Lemon Juice
2 Shakes	Worcestershire
1tsp	Habanera
1Tbl	Salt
1Tbl	Pepper
1/4C	Yellow Mustard
1 Can	Beer
Shake	Chipotle Powder

#### After Cooking

1C                      BBQ Sauce



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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

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**This is absolutely the beer and BBQ lover's dream sandwich. Start with your venison, elk or even a beef roast and beer. Then just follow Chef Scott's easy directions and you'll be a cooking god.**

**Find more on DVD Volume 8.**

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

**Enjoy**