

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

RECIPE 70
GRILLED
WHITE WINE
WALLEYE MEAL



INGREDIENTS **WALLEYE FILLETS**

- 1/3C Butter
- 1/3C White Wine (Crisp Sweet)
- 1Pkg Citrus Dill Mix

www.ILoveDip.com

GRILLED HASSLEBACK POTATOES

- 2 Baked Potatoes
- 2Tbl Butter
- 6Strips Bacon
- 6Cuts Cheese
- Shake Citrus Dill Mix

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CREAMY AVOCADO DRESSING

1 Avocado
1/3C Onion
1/2C Mayo
1/2C Sour Cream
1/2tsp Worcestershire
3Tbl Lemon Juice
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

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This meal will make you wish you had more walleye. Join Spice Chef Starla Batzko of www.ILoveDip.com as she shows how to create this wonderfully flavored, complete walleye meal which you can use with other kinds of fish. You will love it. You can get walleye from most meat markets.

Find more on DVD Volume14.



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

Enjoy