

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

RECIPE 71

BBQ SAUCE HOMEMADE



INGREDIENTS

| | |
|------|---------------------|
| 20oz | Ketchup |
| 1 | Onion |
| 1/3C | Brown Sugar |
| 1/3C | Apple Cider Vinegar |
| 3Tbl | Worcestershire |

**Find FREE recipes, rentals
and PPV downloads at
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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Spice Chef Starla Batzko creates a very healthy no preservative, no MSG and no junk BBQ Sauce, that has an endless variety of tasty modifications. You can experiment with this basic recipe and add more seasonings to achieve your own ultimate BBQ flavor. This recipe is FREE.

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

Enjoy