

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

## RECIPE 72

### CANNING GREEN BEANS

#### INGREDIENTS

9Pints            Cut Green Beans  
1/2tsp            Salt

#### OPTIONAL FLAVORS

1Tbl              Chopped Bacon  
1Tbl              Chopped Onion



**Join Chef Scott as he helps canning expert Margie McNutt can fresh picked green beans.**

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

**Enjoy**