

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

RECIPE 76

**CITRUS DILL
BLUEGILL**

1/2C Flour
1 1/2Tbl Citrus Dill Season Mix
 www.iLoveDip.com
Shake Salt/Pepper
1/2C Cooking Oil



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**

Join seasoned spice chef Starla Batzko as she demonstrates how easy sweet Bluegill are to prepare. This is my mom's favorite recipe.

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

Enjoy