

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

RECIPE 77

HUNTERS BREAKFAST MUFFIN CUP

INGREDIENTS

for 12 Muffin Cups

Pre-Cook

1Lb Ground Venison
3Tbl Glorious Garlic Season Mix
www.iLoveDip.com
1Tbl Diced Onion
1Tbl Green Pepper
1Tbl Red Pepper

4C Hash Browns
3Tbl Oil
3Tbl Glorious Garlic Season Mix
www.iLoveDip.com

Bake at 400* for 30 Minutes

6 Eggs
Shake Salt/Pepper
1C Shredded Cheese
Bake at 400* for 15 Minutes



**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

**Find and Post comments at
www.WildThingsShow.net**





Spice Chef Starla Batzko of www.iLoveDip.com creates a wonderful scrambled egg with hash browns and venison sausage in a muffin cup. Freeze for hunting camp for those sleep in and miss breakfast days. I make several dozen at a time for they don't last long.

Sponsored by: www.HuntersChoices.com

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

Enjoy