

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

RECIPE 8

Scott's Jack Daniels Butterfly Steaks in JD Sauce



INGREDIENTS STEAKS

Splash Olive Oil
Shake Salt/Pepper
Shake Seasoned Salt

JD SAUCE

1/2C Green Onion
1/2C Mushrooms
Shake Parsley
Shake Oregano
Shake Basil
1tsp Garlic
1/2 C Whisky
1Tbl Sour Cream
1tsp Dijon Mustard
Shake Worchester
1tsp Butter

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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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Using a rich and thick Jack Daniels sauce, miracle chef Scott, turns venison back strap steaks into a mouth watering delicacy. If you have some big game meat in the freezer you will want to cook this one. Watch this recipe on DVD volume 10.

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

Enjoy