

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

RECIPE 80

DRUNKEN PHEASANT

INGREDIENTS

1/4lb Bacon Pre-Cooked
6 Breasts
3Tbl Glorious Garlic Mix
www.iLoveDip.com
1 Onion
1tsp Salt/Pepper
1/2Tbl Flour
1 Beer

Bake 325* for 55 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

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Our Spice Chef Starla Batzko of www.iLoveDip.com brings a wonderful Pheasant meal of bacon, garlic and BEER, which can be served over egg noodles, wild rice, mashed potatoes and is exceptional over hash browns. This recipe works well with duck, goose, grouse and quail.

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

Enjoy